

Provisioner

ading Publication in the Meat Packing and Allied Industries Since 1891

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odorless and non-toxic, it will not taint foods. Non-yellowing — new whiter white that stays white.

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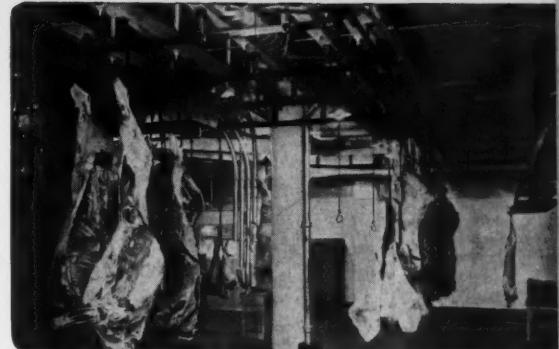
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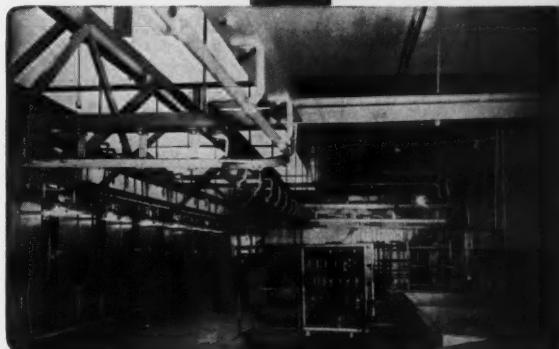


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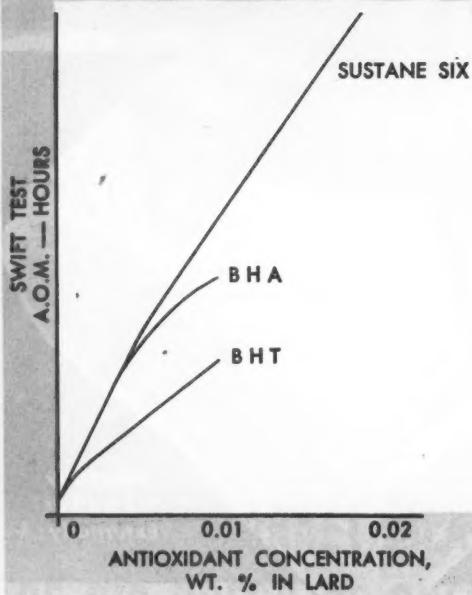
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THE NATIONAL Provisioner

VOLUME 131 AUGUST 7, 1954 NUMBER 6

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News and Views

THE NATIONAL

PROVISIONER

VOL. 131 No. 6

AUGUST 7, 1954

Knock-knock—Opportunity

RECOMMENDED READING for sales managers and sales-minded officials of the local, regional and national packers and sausage manufacturers who market their products in 49 American cities:

"Consumer Expenditure for Meat by Cities," just published by the American Meat Institute. The pamphlet is reviewed briefly on page 18.

This survey of the average amount of money spent for different products per housekeeping unit in 49 cities during 1951 should set off a chorus of "why's" and, we hope, some "how's" in many establishments.

For example, if sausage and cold cuts can be sold to the extent of well over \$50 per housekeeping unit in a number of eastern cities, why should only about half that value be sold in Portland, Seattle, Los Angeles, Albuquerque, Des Moines, Little Rock, Oklahoma City, Salt Lake City and Wichita?

Don't be satisfied with the half answer that the lunch buckets and foreign tastes of people in the eastern industrial cities inevitably result in greater sausage consumption; perhaps part of the answer may lie in *better sausage and better advertising and merchandising*.

Meat canners might well ask "why?" the families in New York, Evansville, Madison and Oklahoma City spent less than \$4 in 1951 for canned meats, while families in Baltimore, Minneapolis, Chicago, Scranton, San Francisco and Portland, Me., bought several times that amount.

Everybody would like to see the demand for variety meats improved. Expenditures per family unit ranged from \$2.27 in Madison, Wis., to \$12.87 in New York City. Could you do a better job of packaging and merchandising them for your consuming trade?

There may be some of those scarce profit dollars waiting for the packers and sausage manufacturers who, individually or collectively, *dig* for the answers to the questions raised by this survey.

Now Is The Time to make plans to attend the 49th annual meeting of the American Meat Institute to be held October 8-12 at the Palmer House, Chicago, the AMI emphasized this week. Only about 60 days remain until the convention's opening, and advance registrations indicate that this will be one of the industry's best attended annual meetings, the AMI said.

Sectional meetings will be held on Friday and Saturday, October 8 and 9, and general sessions on Monday and Tuesday, October 11 and 12. The annual dinner is scheduled for Monday evening in the Conrad Hilton Hotel. Livestock section and scientific and operating section meetings will take place Friday afternoon following the opening session that morning. Accounting section, engineering section and sausage and merchandising section meetings are set for 10 a.m. Saturday. The annual meeting will close with the "Look Ahead" luncheon at noon Tuesday.

This year's exhibit of the latest in packinghouse equipment, merchandising aids and new industry developments also promises to be the best and most extensive ever, the AMI said. Every last inch of space in the exhibit hall was exhausted in only three weeks by a record number of supplier applicants, and 15 per cent of the firms requesting space could not be accommodated. Eighty individual companies, with a total of 125 booths, will be represented.

Wholesale Meat Prices have declined 22 per cent since 1951, according to a study of Bureau of Labor Statistics index figures by the American Meat Institute. "Lower prices received by farmers for livestock," the Institute said, "were reflected in the decline." A statement added:

"As a result, consumers the nation over have received the benefits of appreciably lower meat prices. Latest available U. S. Department of Agriculture figures reveal that the retail cost of meat has dropped 10 per cent since 1951. The farmer received 67 per cent of the consumer's 'meat dollar' in 1951, compared to 65 per cent in the first quarter of this year; inescapable increased costs largely accounting for the difference.

"There were marked advances in labor, transportation, retailing and other assorted costs involved in transforming into meat for America's dinner tables livestock from the nation's ranches and farms. For instance, meat packers' payrolls have increased 14 per cent since 1951, while transportation costs have gone up 25 per cent; supplies and containers, 4 per cent; taxes, 8 per cent, and interest, 11 per cent."

Adoption of the USDA's meat inspection regulations as the Virginia regulations has been approved by the executive committee of the Virginia State Board of Health. Mack I. Shanholtz, state health commissioner, said a synopsis of the federal rules will be advertised in the newspapers shortly, and a public hearing will be held before they go into effect. Governor Stanley recently approved expenditure of funds to get a state meat inspection program started in Virginia.

A Substantial Showing of merit will be required for any serious consideration of petitions to get the Secretary of Health, Education and Welfare to initiate action to establish food standards under the new Hale amendment to the Federal Food, Drug and Cosmetic Act, the Food and Drug Administration has announced. Purpose of the new amendment is to eliminate non-controversial procedures which are cumbersome and time-consuming. A statement of general policy published recently by the Food and Drug Administration sets forth what will be considered "reasonable grounds" for action.

Emge Expands Processing

New Packaging and Processing Facilities are
Installed in a Three-Level Plant Extension

TO keep up with the increasing demand for processed and packaged meat products, Emge Packing Co. of Fort Branch, Ind., has expanded and refurbished its processing and packaging facilities within the past year. A three-level extension has been added to the main plant to house the new equipment and activities.

The second floor of the new building at Fort Branch contains new sausage processing equipment. Four eight-cage Julian smokehouse form the core of the layout. Equipped

with Foxboro temperature controls, a Tipper smoke generator and live steam and showering piping, the units make it possible to process products completely, including items such as frankfurters which require a moist plumping. Overhead track connects the houses with the stuffing stations and leads from the stainless steel smokehouse bank to the packaging and sausage holding cooler.

Flanking one side of the smokehouses are the cooking and baking facilities. Four open stainless steel vats and five Aluminum Cooking

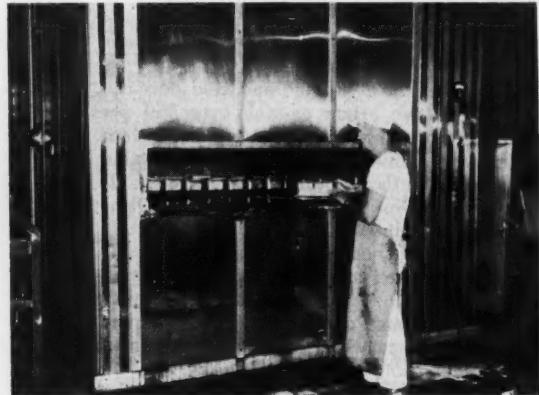
Utensil kettles and an Advance oven and dip tank provide the latest in sausage loaf production equipment. The reel type oven has Partlow temperature controls. The cooking and baking installations are located in direct line with the stuffing and packaging facilities.

A new Anco bacon slicing line has been installed in the packaging room. The packer uses bacon packages designed by Marathon and overwraps them with a Hayssen machine.

Recently the packer has been putting up ring and large link sausage



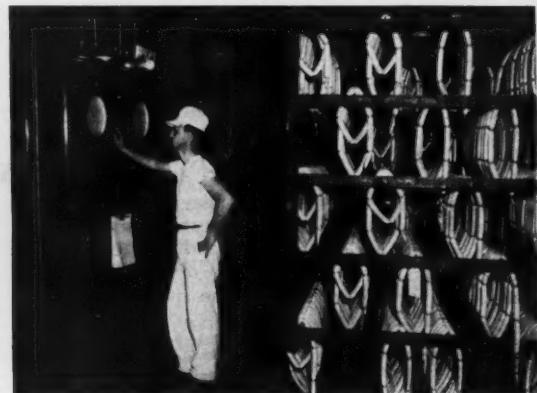
NEW SAUSAGE COOKING section with vats and kettles added.



WORKMAN PLACES product in molds in reel type baking oven.



STAINLESS steel, eight-cage smokehouses are floored with brick.



SMOKER watches temperature rise on the recorder-controllers.



VIEW OF Votator apparatus for lard processing.



CARTON FORMING machinery is paced to the needs of the filling lines.

in Cry-O-Rap bags. The technique has prolonged the shelf life of the product and also increased the unit sales of these items. The first floor of the new addition houses modern lard packaging equipment. Two plasticizing and chilling Votator units feed chilled lard to the package lines which handle 2-lb., 1-lb., and 4-lb. cartons and pails.

The new 2- and 1-lb. lines are equipped with Peters carton forming and closing machines and Globe Fee fillers. Cartons and liners are provided by Sutherland. Within the year the packer has also added a new Anco injection machine for bellies. Urban P. Reising, vice president, states that the new unit has cut bacon production costs. Two men, one feeding bellies and the other placing them on skids, can handle 362 pieces per hour. The bellies are moved into the curing cellar where they cure out in a fraction of the time formerly required and need not be handled again until they are washed and combed prior to smoking.

The firm's stainless steel bacon



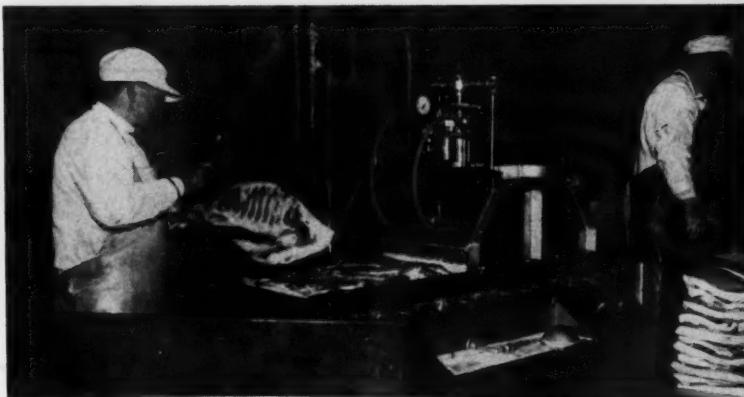
FORMED LARD CARTONS move in a dual line by the filling machinery.

hangers are the result of redesign to meet production requirements. In the original model used by Emge, the brace from the hanger section was brought down in a direct line to the base and was spot-welded at various points. The bacon hanging crew, like most employees in the plant, works on an incentive basis. The workmen objected to the combs as the hanger base bisected the area normally used

for gripping the combed bacon.

Working with Smale Metal Products Co., Reising modified the device so that the hanger base is aligned

(Continued on page 22)



TWO-MAN TEAM handles belly injection; one man feeds and the other stacks.



STURDY BACON HANGER, which was developed at plant, is inspected by Emge vice president, U. Reising.

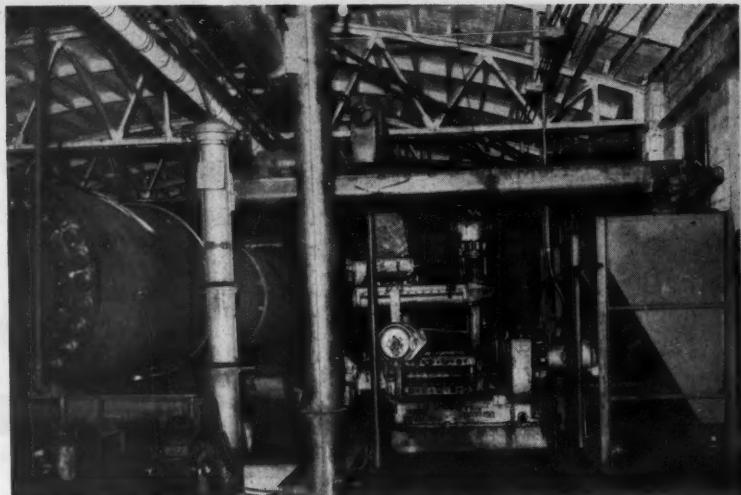
Throw Away That Shovel

Rendering Operation Near
Complete Mechanization
At J. D. Jewell Plant

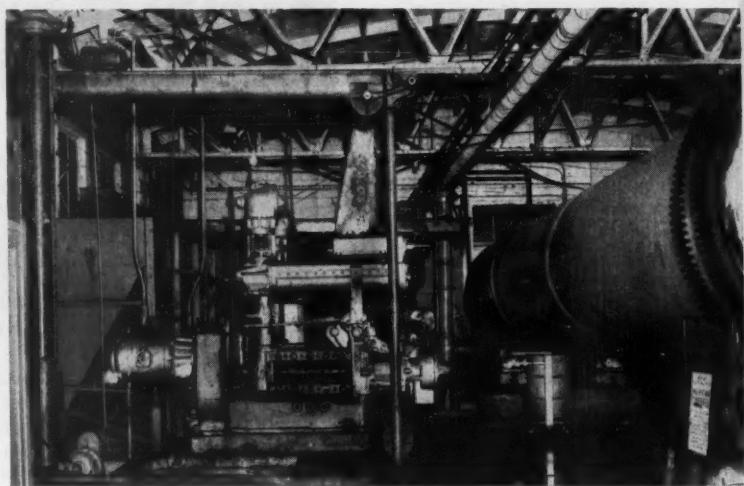
WORKERS at the J. D. Jewell, Inc., rendering plant in Gainesville, Ga., literally have thrown away their shovels. The addition of a steam tube dryer and new materials handling facilities have practically doubled rendering output, simplified sanitation problems and resulted in a better product. As C. O. Cummings, manager of the by-product division says: "the rendering plant employee now functions like a watch engineer with uniform production at all times."

Installation of a 60x50-ft. Louisville dryer increased raw materials processed by five Anco cookers from 120,000 to 240,000 lbs. per day. However, this increased production created new handling problems. The drained cracklings were shoveled into curb presses and the cake moved manually to storage. This manual handling called for intensive attention to sanitation.

Cummings investigated the possibilities of mechanizing the entire rendering operation. Handling of cracklings from the percolators to the dryer already was mechanized so the



DISCHARGE END of dryer with conveyor (lower left) to separator and rotor lift.

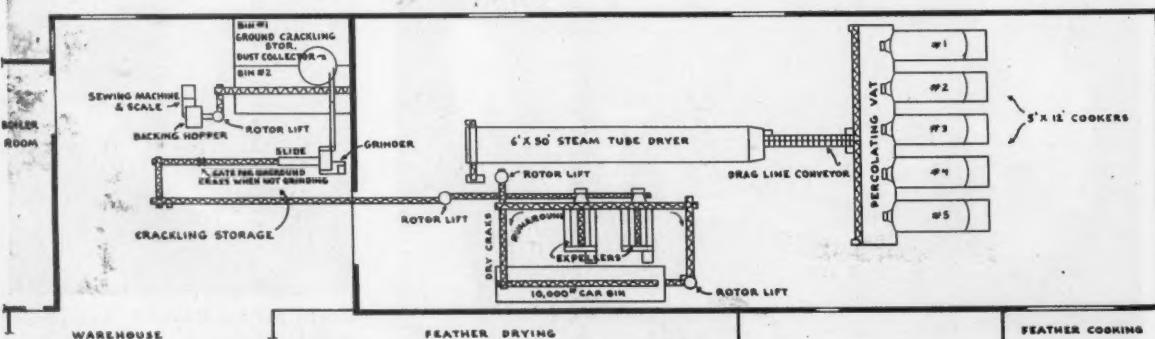


RUNAROUND CONVEYOR takes tankage from bins to screw presses and returns surplus.

problem was one of extension. Initial studies convinced management that mechanization would achieve worthwhile economies and would allow the plant to undertake an economical

grinding and bagging operation.

Since the conveying system, was installed, Cummings reveals that economies in handling and quality improvement of product have more than



LAYOUT SHOWS ARRANGEMENT OF EQUIPMENT, POWER CONVEYORS AND LIFTS USED IN PRODUCT MOVEMENT.

one stands out

in truck refrigeration it's Thermo King

Because even the smoothest looking piece of machinery can develop trouble—although Thermo King truck refrigeration has a stand-out reputation for solving problems instead of making them—the service organization behind it is of greatest importance to you. Your Thermo King sales engineer is always ready, willing and able to serve you. He has had many years of experience in transport refrigeration. He knows your refrigeration problems and how to solve them. When you install Thermo King units you will get regular visits from the Thermo King sales engineer. And for everyday service on every major truck route in the United States and Canada, you can call on the network of authorized service stations. These mechanics have been factory trained and are completely qualified. They are available 24 hours. This outstanding nation-wide service organization is your guarantee that your pay loads will arrive on schedule and in perfect condition.

LOOK OVER THERMO KING'S EXCLUSIVE STAND-OUT FEATURES

- Only self-contained, one-piece refrigeration unit that can be installed, replaced, serviced by simply removing four bolts . . . sliding out unit . . . no cables to disconnect . . . no fuel connections . . . no muss or fuss.
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- Double duty starter-generator within single compact unit. Starting load relief device and patented pressure regulating valve.
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WORLD'S LARGEST BUILDER OF GASOLINE ENGINE POWERED REFRIGERATION UNITS

justified the cost. With the same labor force the plant now grinds and bags approximately 50,000 to 60,000 lbs. of animal concentrate made from its poultry by-products. One man per shift now handles the entire pressing operation while a second man performs the bagging and storing.

In operational flow the partially cooked charges from the cookers are dumped into a long percolator pan. Left hand and right hand 9-in. helicoid screw conveyors carry the rendered but not dried cracklings into a drag line conveyor which feeds the dryer. The balance of the drying is performed in about 40 min. per cooker load. The conveyors are powered by 1-hp. motors and dryer by a 20-hp.

Material entering the dryer has a moisture content of about 40 per cent and grease content of about 20 per cent. When it leaves the dryer moisture is about 5 per cent, ideal for good pressing. Cracklings leave the dryer with a heat value of 160 to 180°F. (For details of dryer operations see the October 25, 1952 issue of **THE NATIONAL PROVISIONER**.)

After being dried, the cracklings are conveyed through the balance of feed concentrate preparation. First they are passed over a Pittcock constructed magnetic separator which removes any scrap metal. A rotary lift then carries product to a 10,000-lb., specially-constructed storage bin. Because the product is quite dry and the bin walls are sloped at 60 deg., material does not adhere to the walls. Openings in the screw conveyor housing resting on the bins assure even flow of material into the bins. The rotor lift has a 3-hp. motor.

Through a variable feed setup an amount of cracklings is constantly con-

veyed from the bins to another rotor lift and by it to a helicoid screw conveyor feeding two Anderson Expeller presses. Overflow not used by the presses is carried back to the bins. Space has been provided for future installation of a third Expeller.

The pressed cracklings are again transported by a rotor lift and conveyed to the grinding and bagging station. The conveyor which carries cracklings from the presses to the grinder is long enough to allow cooling of product before grinding begins. It is powered by a 2-hp. motor. A slide opening is provided in the conveyor before it reaches the grinder for loading unground material in cars.

Cracklings to be ground fall into the grinder and the resultant product is blown through a dust collector and then into a 30,000-lb. storage bin. In moving material from the grinder into the dust collector a long radius elbow is used; thus danger of stoppage through packing in this 90-deg. transfer point is eliminated.

A 9-in. helicoid screw with solid 2½-in. shaft is used to convey the stored material into a rotor and the sacking hopper. Normally one man operates the sacking and stitching station while another tends to pressing operations. If necessary, however, two men can bag from 250 to 300 bags (100 lbs. each) in one hour. An Exact Weight scale and a Union Special sewing machine are used here.

The mechanized handling of the entire rendering operation has a number of plus factors. As mentioned earlier, the same crew now performs the additional task of grinding and sacking. The improved appearance of the plant, in terms of sanitation, and the reduction in physical labor, have

permitted management to retain a higher caliber of employee. Better utilization is made of time and equipment as the entire operation is automatic. Raw material is handled fresh.

With the new magnetic separator and the Expellers, the firm is producing a cleaner and color-improved product. The continuous flow system results in greater product uniformity and better grinding.

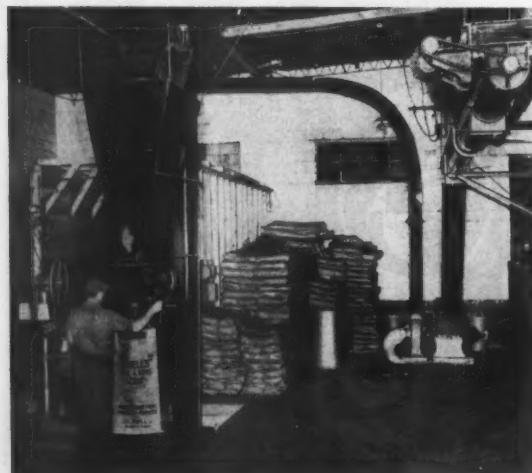
The reduction of horsepower in the grinding operation is highly important as no cake breaker is required. Jewel grinds its large production with a 25-hp. hammer mill. Similarly, uniformity of unground product contributes to its salability.

Finally, the mechanization of the operation has lessened the need for supervision. Conveyors and machines, in their normal flow, maintain a constant rate of production and impose a degree of discipline upon the workers. With a batch operation, the employee frequently can start pressing or grinding at his own discretion. Now, the equipment demands his attention throughout the work day. Cummings asserts that the original cost of equipment and the higher degree of maintenance required are more than offset by increased productivity per man hour and the improvement in product.

Jewell management believes that the packing and rendering industries must get away from just selling meat scraps and tankage. Today, they say, we must merchandise proteins, minerals, vitamins and amino acids and must sell our product as such. Through mechanization the firm has improved product and increased demand.

The rotor lifts, conveyors, storage bins and cyclone were furnished by Akin-Harrington Co., Atlanta.

BAGGING OPERATIONS. Note angle of chute from grinder.



PLANT EXTERIOR. Structure is planned for future expansion.



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THE WORLD'S LARGEST CREATORS OF INDUSTRIAL COMIC BOOKS

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PACKAGES!



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PACKAGE INSERTS WITHOUT FOLDING

Our other comic books required folding in order to fit wiener packages. These books are designed for perfect fit in packages without folding. Book size is approximately 3" x 4" with the entire back page blank for imprinting with selling copy about your other products or a message about the other books on the series.

SEND TODAY for reprints of the stories about the successful campaigns with our comic books and complete and full details with samples of the "Old Glory Series."

NEW 16 PAGE, 25 BOOK "OLD GLORY" SERIES IN 4 COLORS!

Each book tells the story of two states, 24 covering the entire 48 states, a 25th covering the Territories of Alaska, Hawaii, Puerto Rico and the Virgin Islands. This gives you a 25 book, 6 months campaign. Enough to do a real job of volume-building, this series presents a promotional opportunity already made-to-order, already proved successful!

READY FOR AUGUST AND SEPTEMBER

Every packer who has used our books has reported an immediate increase in sales. A Kentucky packer said that his "pork products sales chart showed a 300% jump" after using our comics. His was the first order for the "OLD GLORY" series. We have EDUCATIONAL plans in the making whereby parent teacher associations, history teachers and school officials will be given a chance to cooperate. We have free mats for local advertising. Every branch of sales promotion and store officials will be given a chance with you. We are associate members of the AMI and know the packers' problems. Rush requests for samples by telephone, teletype, telegram or letter. Books are offered on an exclusive territorial basis, first-come-first-served . . . and the total cost is only about 1¢ per book.

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Differences Between Markets Shown In AMI Consumer Expenditure Report

Interesting differences in average family expenditures for meat as between various parts of the country are revealed in a new bulletin prepared by the American Meat Institute on "Consumer Expenditures For Meat By Cities."

The material was compiled for the AMI by the Bureau of Labor Statistics of the U.S. Department of Labor and is based on a comprehensive survey in 1951 of all expenditures by some 12,500 "housekeeping consumer units." The AMI booklet lists average expenditures per unit for meat, meat

products and various meat items in each of 49 large cities.

While the survey cannot be considered fully representative of all families, the AMI points out, the figures do provide reasonably accurate measures of differences between markets. Some of these differences were:

Expenditures for beef were higher in the Eastern cities and lower in the South than the country average. New Orleans is well ahead of all other cities in family expenditures for veal. Family expenditures for pork were higher relative to other meats in the

Southern cities than in other parts of the country. Consumers in the large Eastern and West Coast cities eat the most lamb. Expenditures for sausage and cold cuts were highest generally in the Eastern industrial cities.

The accompanying table shows family expenditures for meat and meat products.

Chain Claims Fast Growth for Branded Fresh Meat Program

A fresh meat program inaugurated under Don R. Grimes, president of the 6,000 Independent Grocers' Alliance (IGA) stores, less than two years ago has achieved one of the fastest successes ever recorded in the history of the food industry with sales expected to soar to an estimated \$78,000,000 by the end of the 1954 year.

Glenn Curtis, head of the IGA meat department, revealed facts concerning the IGA meat operation during a regional meeting July 26 at the Alliance's International headquarters in Chicago. He predicted:

"By 1960 when our meat program is completed in IGA stores and wholesale houses from coast-to-coast and in Canada, we will have become one of the largest meat retailing organizations in the world, selling an estimated \$1,250,000,000 worth of meat each year. At present housewives purchase more than 1,000,000 lbs. of 'Table-Rite' beef in IGA stores every week, and this is less than 40 per cent of total meat volume in the stores now in the meat program."

"The IGA 'Table-Rite' meat program has received overwhelming reception at the consumer level. A recent experiment in which high quality frankfurters and bacon were sold with an IGA label has proved so successful that plans are now underway to market IGA brands of pork sausage and lard. In 1955 IGA labelled ham and turkeys will also be sold along with national brands."

All processing and packaging is handled by meat packers under contract.

In discussing the marketing methods employed in the IGA meat program, Curtis said:

"Our meat department at present consists of 126 men forming 26 separate operations in 21 IGA whole-



GLENN CURTIS

City & Population	Total Beef ¹	Total Veal	Total Pork ²	Total Lamb	Var. Meats	Sausage & Cold Cuts	Canned Meat	Total Meat 1951
1,000,000 and over								
Baltimore, Md.	\$ 96.07	\$ 10.19	\$ 100.40	\$ 8.81	\$ 5.64	\$ 41.75	\$ 12.44	\$ 275.30
Boston, Mass.	122.81	14.96	88.83	20.34	6.17	40.18	5.94	299.23
Chicago, Ill.	124.62	11.95	103.42	13.21	7.20	47.65	14.80	322.85
Cleveland, Ohio	125.05	17.05	98.06	7.43	9.39	58.60	7.53	323.11
Los Angeles, Calif.	96.09	3.99	67.99	13.69	9.71	24.05	8.30	223.82
Newark, N. J.	133.48	21.27	88.49	24.48	9.35	54.05	4.73	335.85
New York, N. Y.	123.94	18.16	63.50	32.32	12.87	36.49	3.55	290.83
Philadelphia, Pa.	114.09	18.15	97.77	14.68	7.75	57.47	8.88	318.79
Pittsburgh, Pa.	118.52	15.50	90.05	8.31	6.72	61.92	13.03	314.05
St. Louis, Mo.	104.69	8.41	102.82	2.45	6.17	48.14	4.14	276.82
San Francisco, Calif.	120.28	12.38	76.44	28.89	5.19	35.70	14.21	293.09
240,000 to 1,000,000								
Atlanta, Ga.	60.38	4.87	93.50	4.41	5.12	30.94	9.49	208.71
Birmingham, Ala.	56.19	3.10	84.40	4.90	5.71	33.80	8.29	196.39
Cincinnati, Ohio	89.62	3.10	108.72	3.91	6.66	46.80	5.91	264.72
Hartford, Conn.	112.25	6.92	100.50	10.42	7.72	52.24	7.55	297.60
Indianapolis, Ind.	83.96	3.54	99.70	*	6.23	32.67	5.91	232.01
Kansas City, Mo.	106.36	2.67	85.10	*	5.73	34.28	5.91	240.05
Louisville, Ky.	76.13	5.74	83.12	3.38	5.63	36.51	4.74	215.30
Miami, Fla.	97.60	5.96	94.12	3.97	4.84	30.42	9.51	246.42
Milwaukee, Wis.	99.65	10.13	94.18	4.44	5.25	50.39	9.28	273.32
Minneapolis, Minn.	117.28	4.85	72.59	*	5.12	33.16	13.04	246.04
New Orleans, La.	71.71	43.37	68.27	*	7.64	30.42	8.30	229.71
Norfolk, Va.	63.28	7.97	107.15	2.45	2.58	40.41	9.49	233.33
Omaha, Neb.	122.36	4.44	89.17	2.45	9.18	34.50	8.28	270.38
Portland, Ore.	76.73	3.09	59.23	2.94	4.11	22.11	8.29	176.50
Providence, R. I.	126.82	8.41	81.30	18.61	6.69	44.40	8.88	295.11
Scranton, Pa.	115.32	13.25	100.21	6.86	3.64	58.99	18.37	316.64
Seattle, Wash.	99.43	2.65	76.37	7.84	6.59	21.88	6.50	221.26
Youngstown, Ohio	110.61	11.07	101.24	7.68	3.11	53.24	8.13	295.08
30,500 to 240,000								
Albuquerque, N. Mex.	90.14	3.97	69.33	3.42	5.15	25.64	13.03	210.68
Butte, Mont.	114.51	7.17	92.80	6.22	4.22	38.43	8.68	272.03
Canton, Ohio	101.80	12.00	76.07	6.77	6.66	52.45	10.68	266.43
Charleston, S. C.	76.59	9.49	105.14	*	6.93	42.97	13.08	254.20
Charleston, W. Va.	78.39	3.85	85.04	2.42	3.60	31.39	14.23	218.92
Charlotte, N. C.	72.35	7.31	81.87	*	7.12	34.09	8.81	211.55
Des Moines, Iowa	80.88	3.83	77.77	2.00	5.18	28.25	8.11	206.02
Evansville, Ind.	73.23	3.84	96.35	*	4.55	40.52	3.56	222.05
Huntington, W. Va.	60.87	.43	79.21	1.45	3.06	40.26	12.45	197.73
Jackson, Miss.	92.62	5.50	93.93	*	4.81	34.14	11.96	242.96
Little Rock, Ark.	74.70	2.85	88.13	*	6.61	25.63	9.46	207.38
Madison, Wis.	91.87	3.00	99.09	*	2.27	32.10	3.56	231.89
Oklahoma City, Okla.	79.25	3.00	78.46	*	6.31	28.07	3.97	199.06
Phoenix, Ariz.	84.15	3.10	71.94	3.42	12.13	31.46	8.29	214.49
Portland, Me.	102.97	4.69	78.22	7.25	3.09	29.49	14.83	240.54
Salt Lake City, Utah	82.03	3.44	68.05	6.27	5.10	22.81	13.63	201.33
San Jose, Calif.	104.83	10.29	51.85	16.93	4.96	30.88	10.68	230.42
Sioux Falls, S. Dak.	108.44	1.99	68.77	*	5.29	37.03	5.12	226.64
Wichita, Kans.	85.26	2.58	71.67	*	2.70	28.41	5.46	196.08
Wilmington, Del.	125.16	12.99	110.43	13.20	10.09	58.49	10.25	340.61

¹Excluding Beef Liver ²Excluding Fresh Pork Sausage ^{*}Insufficient Data

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sale districts. Buyers select the highest quality grades of beef, veal, and lamb for the 'TableRite' program in all the big meat packing centers including Chicago, Sioux City, Omaha, Kansas City, St. Joseph and St. Louis. And, because modern shoppers demand convenience, fast service and economy in the stores where they buy, the biggest percentage of our new IGA meat departments are of the self-service type, designed by IGA store engineers.

"Records reveal," Curtis said, "that every wholesaler who installed a meat operation in his business has been successful, showing large increases in both dollar volume and tonnage. One of our large Midwestern wholesalers, for instance, started with 18 stores and one meat man in 1946. Today that same firm has more than 30 meat employees supplying over 400 stores with more than \$17,000,000 worth of meat yearly. And, although all retailers' sales are up during the first five months of 1954 by an overall 16 per cent, those stores selling meat have shown the greatest increase."

IGA plans for the future were revealed when Curtis stated:

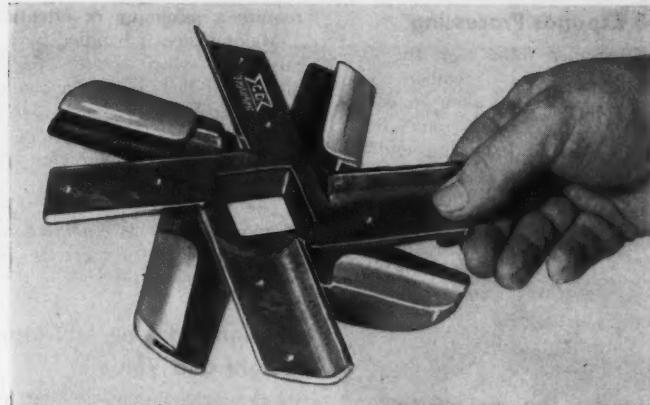
"A recent newspaper advertising experiment displaying meat dishes in color on full pages has been very successful and will be continued on a larger scale in the future. Regular TV programs developed in two markets familiarizing the public with cuts and grades of beef have been tremendously popular with housewives, increasing sales in both areas. These, too, will be continued and developed for other sections. IGA experts are also working with color TV in order to have suitable material developed for a program when this form of video becomes available."

Curtis has been in the meat industry most of his life. At one time he worked for Armour and Company.

U. S. Aid for Drought Areas

A drought relief program calling for a federal subsidy of 60c per 100 lbs. on feed grains for drought area relief was set in motion this week by President Eisenhower. The President also designated 76 counties in Missouri and 26 in Oklahoma as drought disaster areas. Drought areas previously were designated in New Mexico, Texas, Colorado and Wyoming.

Secretary of Agriculture Ezra Taft Benson said the subsidy program will be handled through established feed grain dealers. He reported that the drought is spreading damage in the East now and that farmers in the Midwest are beginning to lose stock.



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SPECO'S C-D Triumph knives are the handiest, strongest, most sanitary knives ever developed. Strong where stress is greatest. You can cut up to 500,000 pounds of meat with one blade. Other knife styles for any grinder need. Plates, too, to fit every make of grinder.

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Designed to fit your needs and cut your slaughtering costs.

You do the job faster, easier, better. . . . All of which means more profit to you.

Made especially for small packers, slaughterers and Locker Plants — Dehairs and spray-washes a hog of any size in 60 seconds. Capacity rating is twenty hogs per hour, when scalding facilities are adequate. Jack-O-Lift casters available at small extra cost for portability. Write for details.

FAR-ZUPERIOR

Sales and Engineering Co.
Box 630 Cedar Rapids, Iowa

Emge Expands Processing

(Continued from page 13)

with another cross member. The hanger base is welded along its entire contact with the hanger frame. Reising states that the design has doubled



LINK PRODUCTS are Cry-O-Rap packaged.

the life of the stainless bacon combs.

An additional 400-h.p. Babcock & Wilcox boiler, as well as a Jeffry coal lorry have been installed in the power



SALES MANAGER Roger Elpers inspects some of the firm's packaged products.

plant. The boilers are fired automatically with Detroit stokers and

require a minimum of attention.

Maintenance is handled by a separate crew which services the entire plant including the boiler room.

Two York eight-cylinder high speed 200-ton ice machines, equipped with 200-hp. Ideal synchronous motors round out the improvements.

The third floor level of the new addition is used as a holding pen to which livestock are driven via an inclined ramp.

Relation Between Sausage Weight and Volume

Volume of sausage meats in casings and other meat pieces can be measured by displacement of water in a calibrated cylindrical tank, according to research carried on by B. W. Fraser, National Agricultural College, Doylestown, Pa., and reported in *Food Technology* for July, 1954.

The apparent density of the piece is the ratio of the weight of the piece, divided by the volume found, multiplied by the weight of a cubic inch of water. All meat wieners and bologna are lighter than water, apparent density of about 0.95. Salami, New England sausage and dry sausage are heavier, with apparent density about 1.03. Meat pieces are quite variable, depending on the amount of fat with apparent density from 1.04 to 1.08.

Following the method outlined in the article, for a given size of artificial casing the weight of sausage it will contain at proper diameter can be calculated. With comparatively simple apparatus the apparent density of meats can be approximated closely enough so that the data can be used to calculate piece weights in the packing plant. Using the data obtained by this method has given weights and lengths of pieces which checked closely with plant practice.

South Carolina Farm and Home Week, August 16-20

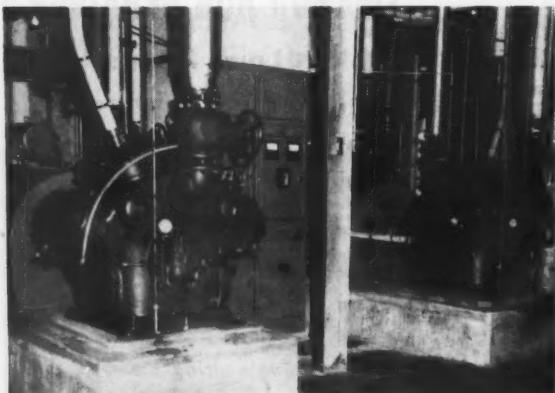
Three full days of lectures, discussions and demonstrations have been planned for livestock growers of South Carolina during Farm and Home Week in Clemson, S. C., August 16-20. The fourth day of the program will be devoted to a general discussion of livestock problems.

The program will open at 8:30 a.m. Tuesday, August 17, with an explanation and discussion of grades of live hogs by Tom Bell, Kingan and Co., Inc., Orangeburg. Dr. Hobart Guerin of the livestock research department, Ralston Purina Co., St. Louis, Mo., will discuss swine feeding costs. A meat-cutting demonstration and explanation of pork cuts from hogs of same grade as shown alive by Fred J. Beard, chief, Standardization and Grading Branch, Marketing Service Livestock Division, USDA, Washington, will be the feature of the afternoon program.

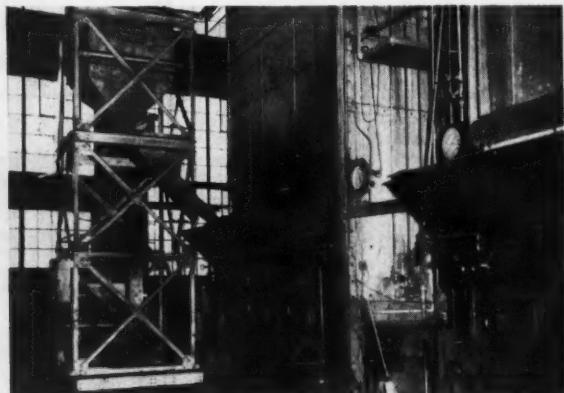
On Wednesday morning there will be an explanation of the grades of slaughter steers; a picture, "Chicago Market Report", will be shown, and Wesley Hardenbergh, president, American Meat Institute, Chicago, will discuss selling meat to the public.

Large Chicago Hog Shipment

One of the largest single consignments of hogs of the year reached the Chicago Stock Yards last week. The shipment, owned by Wade Baker of Lewis county, Mo., totaled 405 head and weighed close to 60 tons. Four double-deck trucks were required to make the haul of over 300 miles. The animals brought a total of \$23,207.55. It was estimated that the shipment contained enough meat to supply the pork needs of about 17,000 persons for a month.



SECTION OF ENGINE room with compressors and electrical panel.



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Freezer and cooler installation at Walter Pettit, Inc., Brooklyn, N. Y. Contractor: The Eastern Cold Storage Insulation Co., Inc. Multiple layers of the required thickness of insulation were used on walls, floor and ceiling of the cooler and freezer. The first layer of Styro-

foam was adhered with an asphalt adhesive; second layer was applied with a cold-setting asphalt and wood skewers. Walls and ceiling were finished with two coats of plaster. Three inches of concrete were poured directly over the insulation on the floor.



Styrofoam chosen for longer service life!

Walter Pettit, Inc. chose Styrofoam low-temperature insulation because it: 1-offers superior water resistance, 2-will not support mold growth, 3-will not attract vermin.

When this progressive New York poultry distributor installed a freezer and cooler, Styrofoam® was the low-temperature insulation selected because its superior water resistance assures a constant insulating efficiency and long life. Since the rooms are washed frequently, Pettit considered it important to have an insulation with high water resistance; Styrofoam met this requirement. Vermin is never a problem with Styrofoam (expanded Dow polystyrene) because it offers no attraction as food.

Add to these life-prolonging advantages Styrofoam's easy installation, light weight, high structural strength, and it is easy to account for the growing popularity of this economical insulation material.

Styrofoam is readily available in convenient sizes and easily worked with ordinary tools. Contact your Dow sales office for the name of your nearest distributor. For your copy of the Styrofoam booklet detailing properties and installation techniques, write to THE DOW CHEMICAL COMPANY, Midland, Michigan, Plastics Sales, PL 692D.

you can depend on DOW PLASTICS

DOW

Accidents Down 20% In Final Stretch of Safety Contest

Packers participating in the National Safety Council meat packing industry safety contest lowered their frequency rate during the month of May, the eleventh month of the contest year, by 13 per cent. The frequency rate for April was 8.05 per cent and it dropped to 6.95 during May.

The cumulative 11-month frequency rate of 8.73 is 20 per cent below the rate for the like period in the last contest year. During May, 37 meat packers reported perfect no-accident safety records. This represents 42.7 per cent of the total plants participating. The plants working the largest number of no lost-time accident man hours were Swift & Company units at National Stock Yards, South St. Joseph and Evansville.

Division 1, Group A, the large slaughtering and meat packing plants, showed a 20 per cent improvement over their April safety record. The frequency rate during May was down to 6.61 from April's 8.29. In a like manner, the cumulative 11-month total dropped to 8.87 from the ten-month cumulative frequency rate of

9.08. The leaders in this group were Swift & Company at Forth Worth with an 11-month cumulative safety record of 1.70, followed by Kingan, Inc., Indianapolis, with 2.02, and Swift at South St. Joseph with 2.28. It is interesting to note that of the 15 plants in this group, 11, or 73 per cent, have 11-month cumulative rates below ten.

Division A, Group B, the medium-sized slaughtering and meat packing plants, showed a slight reduction in May's frequency rate, which was 6.12 as compared with April's 6.33. The 11-month cumulative rate for this group was 7.29, down by 16 per cent from the like period in the last contest year. Leaders in this group at the 11-month period were Wilson & Co., Inc., at Los Angeles, with a frequency rate of 1.21, followed by Wilson's Oklahoma City unit with 1.52 and Swift's Los Angeles plant with 2.42.

Division 1, Group C, the smaller slaughtering and meat packing plants, showed an improvement of 35 per cent in their May frequency rate as compared with April. May's frequency rate for the group was 4.33 compared with April's 6.66. The 11-month cumulative rate for the group was 9.26. Compared with last contest year's record, this group of small meat packers has the best improvement

with frequency down 40 per cent.

Leaders in this group were Corkran, Hill & Co., Inc., Baltimore, and Plankinton Packing Co., Menominee, Mich., both with perfect no-accident records for the 11-month period, followed by Swift's San Antonio plant with 1.03. In this group of 36 contestants, 20, or 55 per cent, had frequency rates of below ten for the 11-month period.

Division II, the processing and manufacturing group, showed a slight increase in its May frequency rate. May's rate was 26.64 compared with April's 23.35. The frequency rate for the 11-month cumulative period for this group was 15.86, which was down five per cent from the like period in the last contest year. Leaders in this group were Quaker Oats Co., Joplin, Mo., with a perfect no-accident record for the 11-month period, followed by Peter Eckrich & Sons, Inc., at Fort Wayne, Ind., with 4.47, and at Kalamazoo, Mich., with 11.27.

Public Interest Award

The American Meat Institute has been cited by *The Saturday Review* for "Distinguished Advertising in the Public Interest." It was among 26 business associations and corporations receiving the annual awards.

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California Cities Can't Require Permits On Packers' Trucks

The California attorney general has ruled that it is not within the power of a municipality in that state to require an inspection permit for vehicles transporting meat from plants subject to state inspection.

He declared invalid, insofar as it affected such vehicles, a two-year-old San Bernardino ordinance making it unlawful to operate any "food handling place" without a permit and payment of a \$5 fee. Under the definition of "food handling place," the city included every vehicle for the transportation of any food, subjecting meat packers' trucks to the ordinance.

In an opinion rendered July 29 at the request of Western States Meat Packers Association, Attorney General Edmund G. Brown pointed out that the provisions of Sections 900-1143 of the Administrative Code require inspectors to see that trucks are maintained in a sanitary condition for transporting meat and meat products.

He also referred to Section 316.5 of the Agricultural Code, which added to the law a requirement that "every vehicle used by any establishment operating under federal, state or municipal inspection for transporting meats shall be maintained in a clean and sanitary condition and shall be regularly inspected by inspectors stationed at the establishment."

In interpreting the latter section, Brown stated that in his opinion the meat inspection law fully occupies the field and that meat trucks operating within and emanating from meat processing establishments are within the scope of the general law. WSMPA had this section introduced at the last session of the California legislature.

The attorney general's opinion that the San Bernardino ordinance is invalid with respect to meat trucks operating from state-inspected establishments probably also will free such trucks from provisions of a recent, similar ordinance passed by San Diego County.

Since all municipalities are looking for new sources of revenue, a ruling unfavorable to meat processors might have signalled a trend that would have cost the industry in California a very large sum of money each year.

Ban Eased on Shipment of Hogs Once Fed Raw Garbage

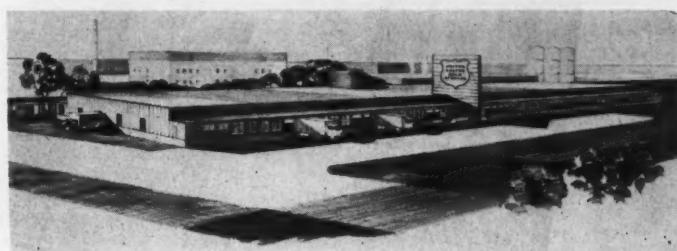
Restrictions on interstate movement of raw garbage-fed hogs from areas not under VE quarantine have been eased by the USDA to permit ship-

FORT WORTH TO GET NEW STORAGE PLANT

THE STOCKYARDS area of Fort Worth, Tex., will be the site of a 20,000,000-lb. freezer and cooler capacity cold storage and freezing plant to be built by U. S. Cold Storage Corp. The one-story building, approximately 700 ft. long and 230 ft. wide, with a freezing capacity of 250,000 lbs. a day (100,000 lbs. in six blast freezers), will be located adjacent to the Swift and Armour plants.

President E. M. Dodds of U. S. Cold Storage points out that there has been a critical shortage of refrigerated space in the Fort Worth area, and that meat and food producers have found it necessary to store their products in other cities. Because the situation would present a serious problem in time of national emergency, the project has been declared essential by the Office of Defense Mobilization and awarded a certificate of necessity.

On one side of the warehouse will be a covered dock with a switch track for 13 cars. On the other side will be a wide covered dock with



doors for 54 trucks. There will be a concrete apron 80 ft. wide extending from the edge of the truck dock, allowing full freedom in moving large trailers and trucks. The handling of merchandise into and out of the new warehouse will be by the use of fork lift trucks, electric jacks and pallets.

Refrigeration for storage, freezing, air conditioning and other space cooling, will be supplied from the centrally located compressor room. The most modern type of rotary boosters and high stage compressors will be in multiple units, with surplus capacity, to provide for maximum storage and freezing loads at all times. These compressors will refrigerate brine to be circulated through coils in the storage rooms and produce temperatures down to -40° in the blast freezers. Overhead pipe coils have been chosen for refrigerating the storage rooms. This is based on the company's long and varied experience in refrigerated warehouse operation and continued study of other methods.

General, warehouse and rental offices, locker rooms and compressor room will be approximately in the center of the building. The south end will contain about 50,000 sq. ft. of unrefrigerated space, constructed for later cold storage use, but which will be available to tenants who need to be near freezer and storage facilities. Location of offices midway in the building should make the warehouse operation more efficient and will make it easier for truckers to find the proper spot for loading and unloading.

Complete coverage of the storage areas and blast freezers by 68 thermocouples makes temperatures continuously available to operating personnel through a Honeywell-Brown electronic precision temperature indicator. This is supplemented by frequent readings of thermometers located throughout the warehouse. Provision has been made for air purification, humidity control, and maintaining of other conditions best suited to the protection of products in storage.

ments if the hogs have not been fed raw garbage for 30 days prior to shipment. Provision also is made for the interstate shipment of products obtained from such hogs.

Relaxation of the ban was announced in Amendment 32 to BAI

Order 383, Revised, which appeared in the *Federal Register* for July 29.

In Amendment 33 to BAI Order 383, Revised, appearing on the same date, certain areas in Massachusetts and Rhode Island were removed from quarantine.

FLAVOR DECIDES which brand the lady buys!



Win more customers with tastier processed meats!

FEARN'S "C" SEASONING —brings out all the flavor you put in!

Fearn's "C" Seasoning gives a can't-be-copied flavor distinction to all your meat products. It works right along with your own special seasoning, enhancing them and bringing out new peaks of flavor perfection in the meat itself.

Because Fearn's "C" Seasoning is such a skillfully compounded, properly balanced seasoning, with just the right amount of Mono-

sodium Glutamate, you'll find it equally successful in boosting the flavor of sausages, loaves and a wide variety of processed meats.

See for yourself! Join other famous processors of meat who have used Fearn's "C" Seasoning to give their meats distinctive new taste appeal! You, too, will realize new higher profits through increased customer demand.

Use this all-purpose flavor-booster and sales-booster in

Wieners	Bologna	Chicken Loaf	Liver Sausage	Veal Sausage	Minced Ham
Pickle and Pimento Loaf		Canned Meats	Pot Pies	Canned Chicken	Sandwich Spreads

Fearn's "C" Seasoning Meets B.A.I. Requirements

FEARN
flavors you can trust

QUALITY CONTROL CERTIFIED BY FEARN FOODS, INC., FRANKLIN PARK, ILLINOIS



Like all Fearn Products,
"C" Seasoning carries a coded
Fearn Quality Control Certificate on
every shipment made to you.

The Meat Trail...

Tenney to Succeed Kaderabek At Swift's Chicago Plant

The appointment of H. W. TENNEY as general manager of Swift & Company's Chicago plant was announced this week by JOHN HOLMES, president of the company. The same announcement named L. H. DAVENPORT as assistant manager.

Tenney will succeed E. F. KADERABEK, who is retiring on pension after 45 years of service with Swift. Kaderabek joined



H. TENNEY



E. KADERABEK



L. DAVENPORT

the company in 1909 in Chicago and has since served many Swift units throughout the United States and Canada. In 1938 he became manager

of the plant at Sioux City, Ia., and two years later was appointed manager of the Iowa Packing Co., a Swift-associated company, at Des Moines. Returning to Chicago in 1952, Kaderabek served on Holmes' staff until his promotion to Chicago plant manager earlier this year.

As the new manager of Swift's senior plant, Tenney brings to the job a wealth of experience gained in other company units around the nation. Starting at the H. L. Handy Co., Springfield, Mass., in 1927, he was appointed plant manager there in 1942. The Handy firm is an associated company in the Swift organization. In 1947, after 20 years at Springfield, Tenney was appointed manager of the Swift & Company plant at Jersey City, N. J. In 1948 he moved to Chicago for advanced training in Holmes' office. Since 1951, Tenney has been managing Swift's New England plant activities.

Davenport is a veteran of 31 years with Swift. Starting at North Portland, Ore., in 1923, he served at Denver, Colo., Evansville, Ind., and Nashville, Tenn., before moving to Chicago in 1944. In 1951 Davenport became assistant manager of Arnold Bros., a Swift-associated company. A year later he was named manager.



EARLY SALES RESULTS after introduction of new family packaging for pork sausage of Scott Petersen & Co., Chicago, are reported by Roy Miller (right), sales manager, to Scott Petersen, Jr., president of the firm. Petersen is setting up one of red, white and blue boxes which combine advantage of continuity in design and choice of sizes to promote greater consumer selection. Packages are of 5-lb., 3-lb., 1-lb. and 1/2-lb. sizes for link sausage and 1-lb. for country style. All show product to maximum advantage. Familiar Scandinavian girl trademark occupies prominent spot. Supplier is Marathen Corp., Menasha, Wis.

Hunter Is New Manager of Armour Kansas City Plant

J. I. HUNTER has been appointed general manager of Armour and Company's Kansas City plant, F. W. Specht, Armour president, announced. He succeeds JACK THOMAS, manager since 1950, who is being transferred to another assignment.

Hunter started with Armour as a weight taker at the St. Joseph (Mo.) plant in 1933 and worked as a checker, clerk and assistant manager of provision sales there before becoming assistant provision manager at the Baltimore plant in 1939.

His next post was that of general manager of the Grand Forks (N. D.) plant. He has been a plant manager at Chicago, Oklahoma City and Columbus, Ohio, his most recent assignment.



J. HUNTER



"YOU COULD EVEN play the piano in those things," says Don McNeill (left), emcee of the Breakfast Club, to R. A. Harschnek, director of safety for Swift & Company, as he investigates steel mesh glove and aluminum hat, packinghouse safety devices. McNeill presented safety awards won by Swift plants to Harschnek on Breakfast Club program. The company's plant at Fort Worth, Tex., received "Award of Honor," highest award of National Safety Council. "Award of Merit," NSC's second highest award, went to plants at Sioux City, Baltimore, Chicago, Omaha and St. Paul. Perry, Iowa, received the president's letter for perfect record during past year.

PLANTS

General contract for a large new plant addition at Emge Packing Co., Inc., Anderson, Ind., has been awarded to the Fruin-Colnon Construction Co. of Indianapolis and St. Louis, OSCAR EMGE, president, announced. The new two-story building, designed by Henschien, Everds and Crombie, Chicago architects and engineers, will have 41,000 sq. ft. of floor space and will increase production facilities about 30 per cent. JOHN CHAILLE is general manager of the Anderson plant. The new addition is the plant's second expansion project in two years.

A sausage manufacturing and meat processing plant has been opened south of Coloma, Wis., by ROBERT F. NETZER, Jr. Distribution will be under the name, "Royal Brand." Plans call for the installation of slaughtering facilities in the future.

Nearing completion at Davenport Packing Co., Milan, Ill., is the first phase of a \$400,000 expansion project that will provide an estimated 35,000 sq. ft. of floor space when finished around the end of this year. The first part of the building includes a two-story structure housing a chill room

IT'S NOT SO

TOUGH

TO MAKE BEEF BACON

TENDER

WITH CUSTOM'S OUTSTANDING NEW CURE

Custom's recent development of a vastly improved Beef Bacon Cure makes it possible—at last—to produce Beef Bacon that has excellent flavor, appetizing color, perfect texture . . . and that is truly tender, too!

As is true of all Custom ingredients, Custom Beef Bacon Cure, which is a complete cure, is PROVED in our own experimental kitchen and under actual operations, too. This remarkable new cure consistently turns out a product so rich in consumer appeal it brings customers back time after time . . . and it will for your brand.

Your Custom Field Man will be glad to give you full details on Custom Beef Bacon Cure and other "Profit Builders for Packers." Simply drop us a note (wire or phone, if you prefer) and we will get full information to you promptly. Do it today and find out how deliciously tender Beef Bacon can really be! BETTER THAN THAT, send us your trial order for 25 pounds. It will be rushed out to you (we pay the freight) with complete, foolproof instructions for a practical test in your own plant.

Learn more about other Custom ingredients, seasonings, and complete cures.



Custom FOOD PRODUCTS, INC.

DEPT. I-F, 701 NORTH WESTERN AVENUE, CHICAGO 12, ILLINOIS

and sales cooler on the first floor and USDA offices, cafeteria, storeroom and dressing room and showers on the second. Now under construction is the one-story portion of the new addition, including killing floor, cattle pens and hide cellar. The site formerly was occupied by the Milan Packing Co. Before the expansion program, the Davenport firm occupied only a small building used by Milan Packing. President of Davenport Packing is Rudy LIPKOWITZ, who is assisted by his son, SEYMOUR, vice president and secretary.

JIM KIMMAL and Mrs. Kimmel have opened a new slaughterhouse in Norton, Kan., to do custom slaughtering for farmers and home freezer owners. Expansion of the operation to that of a packing plant for wholesale distribution is being considered for the future.

The building program that LEONARD MACHLIN and his sons-in-law, NORMAN STOKES and JAMES CHEW, started at the Machlin Packing Co., Norwalk, Calif., is well on its way to completion. They are adding to the already modern, daylight killing floor a hog and lamb killing operation. The loading dock also is being expanded. All building is being supervised by KENNETH KESSEN.

JOBS

KENNETH L. SKILLIN is the new general advertising manager of Armour and Company, Chicago, succeeding RALPH E. WHITING, who has resigned. Skillin has been serving for the past two years as advertising manager of the auxiliaries division. GEORGE HAMM, assistant general advertising manager, also has resigned.

ROBERT B. RICHARDSON, a former traveling auditor for Swift & Company, has been named auditor and office manager for Swift at Spokane.

DEATHS

WALTER BRUCE COCHRAN, 65, who served with Swift & Company for 37 years, collapsed and died of a heart attack July 29 at a testimonial dinner given in honor of his retirement as division superintendent of the company's plant in Harrison, N. J. He was to have retired the following day. Cochran joined Swift in Chicago in 1917 and was transferred to Harrison in 1927.

FLETCHER B. MCADOW, 83, founder of the Swift & Company Employee Benefit Association and head of that department until his retirement 15 years ago, died recently in Houston.

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Tex. He moved from Chicago to Houston last winter to make his home with his son, EARL H. MCADOW, also associated with Swift & Company.

CARL S. SHELLER, 60, owner of Sheller Meats, Smithville, Ohio, died July 25 of a heart ailment. The wholesale meats and produce firm was founded by his father in 1909.

ARNOLD P. NATENBERG, 49, co-founder and a director of Kurly Kate Corp., Chicago, wire products manufacturer, died August 2. He was widely known in the packing industry as a supplier.

FLOYD S. BUMP, 63, manager of the Employee's Credit Union at The Rath Packing Co., Waterloo, Iowa, for the past nine years, died July 25.

TRAILMARKS

Several weeks of sightseeing and visits to agricultural organizations and typical farms in Europe are in store for HOWARD BIGGAR, formerly with the department of information, National Livestock and Meat Board, Chicago. Biggar, who retired July 1 after nearly 22 years with the Board, will sail for Europe August 17 aboard the steamship, "Caronia," of the Cunard Line. He plans to visit England, Ireland, Scotland, Norway, Sweden, Finland and France.

More than 100 employees of Wilson & Co., Inc., Chicago, with 25 and 35 years of service were honored recently at the firm's annual service award presentation and annual reception in the Wilson office restaurant. Among the 42 employees who reached their 35th anniversary at Wilson were C. W. BECKER and H. J. WILLIAMS, both vice presidents; P. W.



HERE FROM BUENOS Aires to study latest developments in American casing cleaning and grading systems is Julius Grinberg (left), South American manager, Oppenheimer Casing Co. He is being taken on tour of American sausage factories by William Berger (right), Oppenheimer vice president, to show him close tolerance in grading made necessary by growing trend to self-service packaged sausage.

It CAN Happen Twice, Rath Golfer Proves

At the annual "Golf Stag" of The Rath Packing Co., DOUGLAS BLACKHALL, canned meat sales, made a hole-in-one. Blackhall, now 68 years of age, has played golf for more than 55 years and this is his second hole-in-one.

He started playing golf as a boy of 12 in his native Scotland, coming to the United States when he was 19. Blackhall normally shoots in the high 80's and the hole-in-one was made on No. 3 hole (120 yards) with an 8 iron at the Washington Park Golf and Country Club in Cedar Falls, Iowa.



MEETS

Packers pack nearly every cut in HPS meat wraps, for transit or storage. In rolls or sheets, HPS papers continue doing a swell job of keeping more and more meat in better and better condition.

MEAT'S

Oiled, waxed, wet strength, laminated . . . HPS Packers Papers meet the quality "musts" of meat men who want to be sure meat travels and arrives in best condition. If yours is the usual or the unusual protective wrapping problem, we can help you solve it.

MUSTS

What's YOUR "Must"? Write us



PAPERS FOR PACKERS FOR 50 YEARS
5001 WEST SIXTY-SIXTH ST., CHICAGO 38

One of a series of favorite American meals brought to you by the American Can Company



Hearty eaters everywhere will love this
NORTHWOODS LUMBERJACK FAVORITE



American Can Company not only perfected the modern food container . . . it also developed many of the canning processes that today bring you real *on-the-spot* flavor and fresh more vitamins than you often get in "fresh" varieties.

Lumberjacks have a knack with stick-to-the-ribs food. Stew is a favorite. Not just plain stew—rich meat often with chicken, Limas, zesty seasoning.

They simmer it for hours. You can match it in minutes, easy as rolling off a log—by using ingredients that come in Canco cans made by American Can Company.

You don't even have to peel apples to make a pie

American Can Company

Containers to help people live better

 Registered Trademark of the American Can Company, N.Y., N.Y.

for dessert. They come in cans, too. All this convenience doesn't cost a penny. You actually *save* money.

The price of canned foods in recent years has risen far less than other foods. One reason is American Can's leadership in developing special linings which not only protect flavor, but permit use of less tin, thus helping you to eat better for less money.

Try this hearty, thrifty "feed" on your men!

NORTHWOODS LUMBERJACK STEW

2 cans (1 1/2 lb. each) or 3 cans (1 lb. each)
beef stew
1 can (14 or 16 oz.) chicken fricassee
1 can (1 lb.) Lima beans, drained
1/2 cup chili sauce
2 tablespoons grated onion
1 1/2 teaspoons Worcester sauce
1/2 teaspoon garlic salt

Combine all ingredients; simmer 10 minutes, stirring carefully.

HOT BISCUITS

Bake refrigerated prepared biscuits according to label directions. Reheat over grill in covered pan or aluminum foil, if desired.

APPLE PIE

For crust: Prepare pastry for two-crust 9-inch pie, using your favorite shortening.

For filling:
2 cans (1 lb. 4 oz. each) sliced apples
1/2 to 3/4 cup sugar
1 tablespoon canned lemon juice
2 tablespoons flour
1/2 teaspoon cinnamon and 1/2 teaspoon nutmeg
or 1/2 teaspoon apple pie spice
1 tablespoon butter or margarine

Drain apples, reserving 1/4 cup juice. Combine apples, reserved juice, sugar, lemon juice, flour and spices. Turn into pastry-lined pan; dot with butter or margarine. Cover with top crust; seal. Bake in hot oven (425°F.) 45 to 50 minutes. Serve with cheese. Makes one 9-inch pie.

BEER • ALE

For greatest convenience buy beer and ale in non-returnable cans . . . the Canco cans trademarked "Keglined."

These recipes serve 6. You may use can weights that vary slightly from those given here. Recipes were developed in Test Kitchens of American Can Company.

Important Note. Whenever you do not use a full can of food . . . cover and keep the remainder in the refrigerator *right in the can*. It's safe—and it's sensible!

NEW! "Food for Entertaining—

Better with Beer"

Send for 20-page booklet of quick, clever ideas for TV suppers, buffets and casseroles featuring foods that are specially good with beer. Mail 15¢ to American Can Company Test Kitchens, Box 259, New York 40, N.Y.



Look closely—there are profit dollars for YOU

← in this ad!

Millions of homemakers are always on the lookout for just the kind of tasty, easy-to-prepare meal you see pictured in the ad at your left.

Come September 13th, they'll see "Northwoods Lumberjack Favorite" in delectable full color in LIFE magazine. (In fact, this Canco ad will appear before an audience of 26,450,000!)

Thus, many meal planners will soon do their shopping with this picture of stew, beer, apple pie and other good things still in their minds. Here's where you come in—it's a golden opportunity for you to cash in!

Remind your buyers to take full advantage of this campaign by encouraging retailers to *price attractively* and *display prominently* the items featured in the ad.

By showing meal planners how to prepare delicious, economical meals from canned foods, Canco actually *creates a buying urge*—and helps build the prestige of *all* canned foods and beverages. That means profit for you—if you cash in on it!

With this series of colorful consumer ads, Canco continues to *help you sell more in '54*.

Go first to the people who are first!

**AMERICAN
CAN
COMPANY**



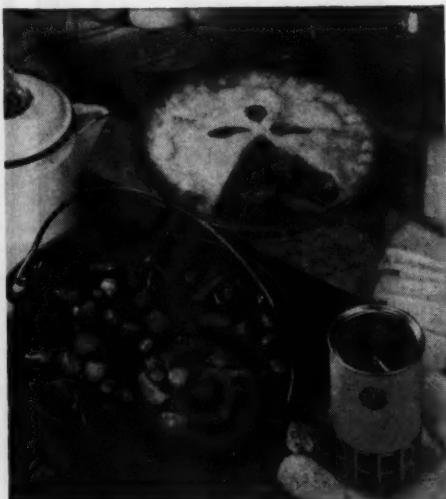
New York, Chicago, San Francisco; Hamilton, Canada

**FREE! Mats or photographs
for newspaper advertising . . .**

To help YOU get YOUR brand featured in food retailers' newspaper ads, Canco has mats of the main illustration of this LIFE ad (2 col., 65 screen) for any tie-in program you may work out with your retailer. A mat or photograph will be sent, FREE, direct to any retailer planning such promotion. Requests should be addressed to:

**American Can Company
Sales Promotion Division
100 Park Avenue
New York 17, New York**

65 screen halftone mats (2 col. x 4 3/4"—136 lines) or
8 x 10 glossy photo available.



banquet. Low net went to LEE ZIEMER of Harry Ziemer Sausage Co., with a score of 72, while FRED USINGER, JR., won the high score prize with

144. The blind bogey prize went to WALTER BOEHME of the Boehme Sausage Co. More than \$500 worth of door prizes also were distributed.

Officers of the association are: ELMER SPEWACHEK, president; Fred Usinger, Jr., vice president, and GEORGE STROEBEL, secretary and treasurer.



REPUTED BIRTHPLACE of the hot dog, the former Jean Baptiste Roy home in St. Louis, was the "proving ground" recently for two related paper products. Girls are shown testing "Wiener-Wallets" and "Bar-B-Q-Bibs" made by Central States Paper and Bag Co., St. Louis. Wallet is a paper bag with an open side as well as the usual top opening, permitting quick insertion of sandwich and eliminating dripping of mustard or relish. The bib for back-yard chefs and guests carries the frank statement, "So I Ain't Neat." According to a combination of history and legend, the hot dog first appeared around the turn of the century in John Doepple's sausage shop at the Roy home on the Mississippi river front.

TRAILPICS



TRUCK REFRIGERATION is very important to R. B. Rice Sausage Co., Inc., Lee's Summit, Mo. It's "whole hog or nothing" as far as one item in firm's line is concerned: fresh pork sausage that is premium merchandise and contains no preservative. Many of the trucks leave the plant Monday morning and do not return until the end of the week, traveling hundreds of miles. Door openings range from 50 to 100 daily. Ten of the trucks now are equipped with Kold-Trux units for over-the-road refrigeration. Harold Rice, president, said the units have operated without trouble and it has been unnecessary to "plug-in" at night.



PILOT UNIT for electronic smoking meat is being installed in midwest plant by Leo Benoit (right), inventor and partner with H. E. Hopp and Lee F. West in "Elescu." The process, applied to fish by a Los Angeles company, was described in the NP of March 15, 1952.



IT TAKES A LOT of protein to build a championship punch, as Rocky Marciano knows. Here the heavyweight champ ties into "3 Chefs" meats of North American Packing Corp., Boston, while in training for successful fight with Ezzard Charles.



← CUSTOMERS AT FREDERICH'S Super Market in Miami have been purchasing Wilson & Co. products in large quantities as a result of this large display installed by salesman L. C. Chartor. Products shown include Bakerite, Chopped Beef and B-V.



FOOD PRICES of 69 years ago are compared with those of today in display shown by Miss Shirley O'Brien, named "Miss Retail Foods" at 69th annual convention and exhibition of the National Association of Retail Meat and Food Dealers in Chicago. Although the effect is pleasing, the connection between the beauty and retail foods is obscure. Over 5,000 retail food dealers attended the annual gathering. A number of meat packing companies were represented by displays and took part in the activities connected with the convention. Much interest was shown in pre-packaging.

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GET THESE

3 NEW "Longer Life" Features

WITH THE New 1954 Model

GLOBE-JARVIS DEHIDER

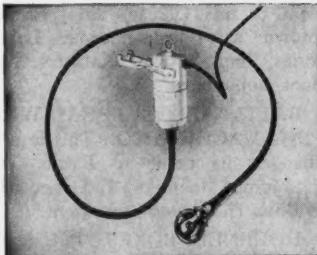


1. Hollow Ground Blades — give longer, continual use without sharpening.

2. New designed bearing assembly provides longer life.

3. Flexible driving shaft — enclosed in rubber casing — gives longer wear.

► Skinning hides with power knives has many advantages over previous methods, and the Globe-Jarvis Dehider holds the answer to the problem of nicked hides and will increase the efficiency in your skinning operation.



- Cleaner hides result in perfect leather for higher profits
- Lightweight handpiece lessens operator fatigue
- Cares less left in perfect condition

- No fat or meat left on hides
- Tanners like and pay more for mechanically skinned hides

The Globe-Jarvis Dehider is any packer's answer to higher quality, higher profit, lower cost skinning in his own plant. The machine is simple to operate, workers get the "hang" of this new, faster technique in a short time and they like its back-saving fatigue advantages.

Easy to install, easy to keep in operation from available parts in stock, the Globe-Jarvis Dehider is easily the first step in any plant modernization program today. Ask your Globe salesman for full details.

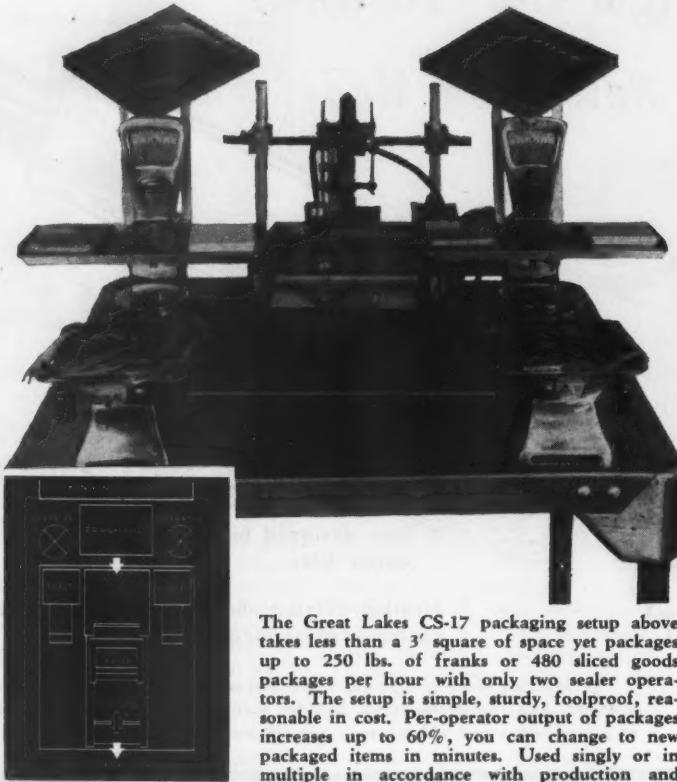
The GLOBE Company

4000 S. Princeton Avenue • Chicago 9, Ill.



40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

CUT FRANK PACKAGING COSTS UP TO 40% with this efficient setup!



You can package faster, better, at less cost with CS-17 sealers. Layout above for franks; unit also combines perfectly with stack slicer for efficient sliced goods packaging. Ask for layout blueprints.

The Great Lakes CS-17 packaging setup above takes less than a 3' square of space yet packages up to 250 lbs. of franks or 480 sliced goods packages per hour with only two sealer operators. The setup is simple, sturdy, foolproof, reasonable in cost. Per-operator output of packages increases up to 60%, you can change to new packaged items in minutes. Used singly or in multiple in accordance with production and sales, gives low cost per finished package. Use any film and package any product — each operator weighs, assembles, wraps without rehandling product. The machine seals, affixes labels, code dates. Packaging speed is UP; costs go down. Get the full details today!

"LITEWEIGHT" HAND SEALER

The newest and best in sealing irons. Guaranteed a full year against burnout.

Weights only 8 1/2 ounces, is properly angled for easy use, makes more seals with fewer moves.



The simplest, lightest and best iron for hand sealing. Does the work of several ordinary irons. So rugged nothing short of abuse will harm it. Replaceable shoe multiplies life, genuine Calrod element, many features. Only \$8.75 each for cello iron; only \$1 more with Teflon cover for sealing Pliofilm. Order now!

GREAT LAKES STAMP & MFG. CO.

2500 IRVING PARK ROAD

• CHICAGO 18, ILLINOIS

Flashes on suppliers

UNION PLASTIC FILMS DIVISION OF TRANSPARENT PACKAGE CO.: FREDERICK J. POOL has been appointed sales manager and JOSEPH R. LAWLOR manager of operations for this Chicago plastic films con-



F. J. POOL



J. R. LAWLOR

verter. Before joining Tee-Pak, Pool was associated with the Traver division, Container Corporation, Chicago, as divisional sales manager. Lawlor was last associated with the H. P. Smith Paper Co., Chicago, as plant manager, and earlier had 16 years experience as plant manager of Shellmar Products Co., now a division of Continental Can Co.

KADISON-SCHOEMAKER LABORATORIES, INC.: PAUL SCHOEMAKER has been elected vice president of this Chicago firm, formerly known as Bobbin-Kadison Laboratories, Inc., SYLVAN KADISON, president, announced.

BATTLE CREEK BREAD WRAPPING MACHINE CO.: This firm has changed its name to Battle Creek Packaging Machines, Inc., according to BOYD H. REDNER, president.

HOERNER BOXES, INC.: This Keokuk, Ia., firm has announced plans for construction of a new 135,000 sq. ft. corrugated box plant in that city. The modern, 1-story plant is scheduled for completion by the summer of 1955. The company's General Testing Laboratory will be enlarged and placed in the new building.

Feeder Asks Uniformity In Choice Beef Grading

Standardization of the grading of Choice beef was asked by Earl W. Lowe, president of the Ohio Cattle Feeders' Association, in a speech before 2,000 feeders at the group's annual roundup and barbecue.

He said that it is becoming more costly to feed high grade cattle and corn-fed cattle should be considered a higher grade Choice than grass-fed.

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Put Circle-U
to work for YOU!



Boost your sales and
profits with fast-moving
CIRCLE-U Dry Sausage!

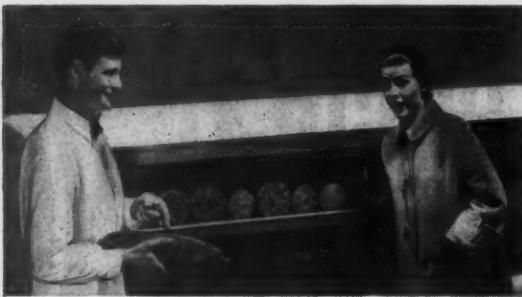
Every day more and more dealers are taking on the Circle-U line. Consumer acceptance is growing fast and dealers are becoming alert to the sales and profit opportunities offered by featuring and promoting this quality dry sausage.

Get acquainted with the complete Circle-U Dry Sausage line today. Our representative will be glad to call and show you how this hard-hitting sales-maker can help bring you larger volume orders, greater profits.



Circle-U Dry Sausage

P.O. Box No. 214, St. Louis, Mo. • South St. Joseph, Mo.



For Smooth, Plump Processed meat
that always look their best

SYLVANIA

CASINGS FOR MEAT





Take a good look . . . don't they look good! That's because the bright transparency of Sylvania Casings permits the appetizing quality to show through clearly. Because Sylvania Casings are stronger, there is less breakage, and they are more economical to use. Specify Sylvania—the original pre-stretched casing that eliminates guessing. Special attention to individual designs in color.

SYLVANIA CASINGS FOR MEAT

Sylvania Division, American Viscose Corporation

1617 Pennsylvania Boulevard, Philadelphia 3, Pa.

Casings Division: 111 North Canal St., Chicago 6, Ill.

In **DETROIT** as in **WARSAW**...
fine sausage-makers use natural casings!



You'll make your best
POLISH SAUSAGE with
ARMOUR HOG CASINGS!

Fine sausage-makers in Detroit who know how to match the *old-world flavor and quality* of the best Polish Sausage use Armour Hog Casings!

Why? One reason is that every Armour Hog Casing has the even porosity that insures maximum smoke penetration for richer sausage flavor. And these *natural casings* cling tightly to the meat during cooking—keep your sausage looking plump and well-filled.

There are Armour *natural casings* to help you achieve old world quality for every kind of sausage you make. You'll find our casings meet all of your requirements for uniformity of size, shape and texture—for only our best casings are ever sold for sausage-making!



ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

Meat Production Down After Previous Week's Rise; Pork Above 1953 Output

MEAT production under federal inspection last week settled back after the previous week's sharp increase in volume. Total output dropped 4 per cent to 339,000,000 lbs. from 353,000,000 lbs. reported the

a neutral factor. Production of pork, which for the first half of the year, has lagged behind that of last year, is forging ahead of 1953 output as the spring pig crop begins to tell in weekly slaughter.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended July 31, 1954, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	(excl. lard)	Prod.	Number	Prod.	
July 31, 1954	370	191.3	134	18.8	823	116.6	278	12.0	339
July 24, 1954	383	196.5	159	21.8	844	123.1	278	12.0	353
Aug. 1, 1953	342	180.9	136	19.2	760	110.7	249	10.3	321

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle			Calves			Hogs			Sheep and Lambs			LARD PROD.		
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	100	Per	Total	lb.	lbs.
July 31, 1954	940	517	255	140	253	142	90	43	15.0	31.3					
July 24, 1954	940	513	250	137	259	146	90	43	14.7	32.1					
Aug. 1, 1953	947	529	252	141	257	146	87	41	13.3	26.0					

week before, but out-weighed last year's final July week production of 321,000,000 lbs. by 5 per cent.

The U. S. Department of Agriculture report on meat production and slaughter indicated that reduced production of beef, veal and pork accounted for the decline in total meat production as lamb and mutton, unchanged from the previous week, was

Beef production declined about 3 per cent to 191,300,000 lbs. from 196,500,000 lbs. the previous week, but amounted to about 7 per cent more than 180,900,000 lbs. produced in the same week of 1953.

Production of veal showed a considerable decline, amounting to 18,800,000 lbs. compared with 21,800,000 lbs. the week before and for the

LIGHT HOG VALUES DIP TO LOWEST IN LONG TIME

(Chicago costs and credits, first two days of the week)

Higher live costs, working against declining yields and values on pork, forced cutting margins on hogs deeper into the minus side here the past week. Light hogs showed their worst values in a long time, while the degree of loss on heavies was not as drastic.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the week's first two days.

180-220 lbs.—Value

Pct.	Price	per	per	per	Value							
live	per	cwt.	fin.	yield								
wt.	lbs.	alive	yield									
Skinned hams	12.5	50.3	\$ 6.20	\$ 9.20								
Picnics	5.6	30.6	7.71	2.48								
Boston butts	4.2	31.6	1.33	1.98								
Loin (blade in)	9.9	43.4	4.30	0.34								
Lean cuts		\$13.63	\$19.95									
Bellies, S. P.	10.9	36.8	4.01	5.81								
Bellies, D. S.												
Fat backs												
Jowls	1.7	11.4	.19	.28								
Raw leaf	2.2	16.4	.36	.52								
P.S. lard, rd. wt.	14.7	16.0	2.35	3.44								
Fat cuts and lard		\$ 6.91	\$10.06									
Spareribs	1.6	47.5	.76	1.00								
Heg. trimmings	3.2	15.6	.50	.73								
Feet, tails, etc.	2.0		.22	.32								
Offal & misc.			.70	1.00								
TOTAL YIELD & VALUE	68.5		\$22.72	\$33.14	60.5	...	\$21.63	\$31.16	70.5	...	\$20.74	\$29.49

220-240 lbs.—Value

Pct.	Price	per	per	per	Value
live	per	cwt.	fin.	yield	
wt.	lbs.	alive	yield		
Cost of hogs	\$22.26	Per cwt.	\$22.50	Per cwt.	
Condemnation loss	.13	fin.	.13	fin.	
Handling and overhead	2.06	yield	1.82	yield	
TOTAL COST PER CWT.	\$24.45		\$24.45		
TOTAL VALUE	\$22.72		\$33.14		
Cutting margin	\$1.73	—	\$2.55	—	
Margin last week	—	1.12	—	1.66	
			—	1.90	
			—	2.62	
			—	2.27	
			—	3.10	

240-270 lbs.—Value

Pct.	Price	per	per	per	Value
live	per	cwt.	fin.	yield	
wt.	lbs.	alive	yield		
Cost of hogs	\$22.26	Per cwt.	\$22.50	Per cwt.	
Condemnation loss	.13	fin.	.13	fin.	
Handling and overhead	2.06	yield	1.82	yield	
TOTAL COST PER CWT.	\$24.45		\$24.45		
TOTAL VALUE	\$22.72		\$31.16		
Cutting margin	\$1.73	—	\$2.55	—	
Margin last week	—	1.12	—	1.66	
			—	1.90	
			—	2.62	
			—	2.27	
			—	3.10	

first time in months, lagged behind last year's output, which was 19,200,000 lbs. for the same period.

Output of pork under a 2 per cent decline from the previous week amounted to 116,600,000 lbs. compared with 123,100,000 lbs. the preceding week, but stood about 8 per cent more than the 110,700,000 lbs. produced in the corresponding period of last year. Lard output totaled 31,300,000 lbs. as against 32,100,000 lbs. the week before and 26,000,000 lbs. a year earlier.

Production of lamb and mutton remained unchanged at 12,000,000 lbs. but was about 18 per cent more than the 10,300,000 lbs. produced in the same week of last year.

AMI PROVISION STOCKS

Total of all pork meat holdings as of July 31, decreased 11 per cent from stocks reported on July 17, according to the American Meat Institute. Total pork stocks at 208,200,000 lbs. compared with 234,600,000 lbs. two weeks earlier. A year ago these holdings were reported at 248,300,000 lbs.

Lard and rendered pork fat holdings totaled 42,900,000 lbs. against 42,600,000 lbs. two weeks before and 69,400,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

July 31 stocks as Percentage of Inventories on

	July 17	Aug. 1
HAMS:		
Cured, S. P. regular	100	71
Cured, S. P. skinned	105	81
Frozen-for-cure, regular
Frozen-for-cure, skinned	87	81
Total hams	96	81
PICNICS:		
Cured, S. P.	102	94
Frozen-for-cure	83	49
Total picnics	90	61
BELLIES:		
Cured, D. S.	97	120
Cured, S. P. & D.C.	112	64
Total bellies	82	92
FAT BACKS:		
D. S. CURED	80	83
OTHER CURED AND FROZEN-FOR-CURE		
Total other	86	119
BARRELED PORK	100	76
FRESH FROZEN		
Loin, shoulder butts and spareribs	102	56
All other	96	92
TOT. ALL PORK MEATS	89	84
RENDERED PORK FATS	124	144
LARD	90	59

CHICAGO PROV. SHIPMENTS

Provision shipments by rail, in the week ended July 31, with comparisons:

Week ended	Previous Week	Cor. Week
July 31		1953
Cured meats, pounds	9,383,000	7,183,000
Fresh meats, pounds	14,641,000	30,536,000
Lard pounds	2,169,000	8,061,000
		8,966,000

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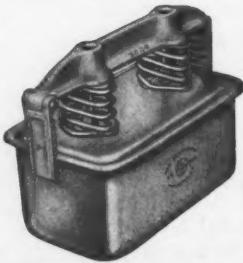
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Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Aug. 3, 1954
Prime, 600/700	39
Choice, 500/700	34 ^{1/2}
Choice, 700/800	38
Good, 700/800	35
Commercial cows	29 ^{1/2}
Cattle, cut, cows	20 ^{1/2} @ 20 ^{1/2}
Bulls	23

STEER BEEF CUTS

Prime:	
Hindquarter	54.06@55.0
Forequarter	28.06@29.0
Round	45.06@46.0
Trimmed full loins	84.06@86.0
Regular chuck	28.06@30.0
Foreshank	15.06@18.0
Brisket	25.06@27.0
Rib	55.06@56.0
Short plate	11.06@12.0
Flanks (rough)	12.06@14.0
Choice:	
Hindquarter	50.06@51.0
Forequarter	27.06@28.0
Round	44.06@45.0
Trimmed full loin	78.06@80.0
Regular chuck	28.06@30.0
Foreshank	15.06@18.0
Brisket	25.06@27.0
Rib	45.06@48.0
Short plate	11.06@12.0
Flanks (rough)	12.06@14.0

Good:	
Round	42.06@44.0
Regular chuck	27.06@29.0
Brisket	23.06@25.0
Rib	40.06@42.0
Loins	64.06@66.0

COW & BULL TENDERLOINS

3/4dn. range cows (frozen)	506@53
3/4 range cows (frozen)	55@58
4/5 range cows (frozen)	65@70
5/6up. range cows (frozen)	85@90
Bulls, 5/6up. (frozen)	85@90

BEEF HAM SETS

Knuckles	40
Insides	40
Outsides	37 ^{1/2}

BEEF PRODUCTS

Tongues, No. 1	29 @31
Hearts, regular	17 @17 ^{1/2}
Livers, selected	23 @25
Livers, regular	15 @16
Lips, scalped	1 ^{1/2}
Lips, unscalloped	1 ^{1/2}
Tripe, scalped	5 ^{1/2}
Tripe, cooked	6 @6 ^{1/2}
Lungs	4 ^{1/2} @5
Melts	4 ^{1/2} @5
Udders	4 ^{1/2} @5

FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	33 @40
Veal breads, under 12 oz.	45 @50
12 oz. up	55 @60
Calf tongues, 1/4down	25 @29
Off tails, under 1/2 lb.	5 @6
Over 1/2 lb.	7 ^{1/2} @9

WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.	63 ^{1/2} @66%
Hams, skinned, 14/16 lbs.	63 ^{1/2} @69
ready-to-eat, wrapped	63 ^{1/2} @69
Hams, skinned, 16/18 lbs.	58 ^{1/2} @64
Hams, skinned, 16/18 lbs.	58 ^{1/2} @64
ready-to-eat, wrapped	63 ^{1/2} @66 ^{1/2}
Bacon, fancy, trimmed, sliced off, 8/10 lbs.	61 @63 ^{1/2}
Bacon, fancy, square cut, seedless, 12@14 ^{1/2} lbs.	47 ^{1/2} @50%
wrapped	47 ^{1/2} @50%
Bacon, No. 1 sliced, 1-lb. open-faced layers	56 @61

VEAL—SKIN OFF

(Carcass)	
Prime, 80/110	\$35.00@38.00
Prime, 110/150	34.00@36.00
Choice, 50/80	30.00@33.00
Choice, 80/110	33.00@35.00
Choice, 110/150	30.00@32.00
Good, 50/80	29.00@32.00
Good, 80/110	32.00@34.00
Good, 110/150	27.00@31.00
Commercial, all wts.	26.00@31.00

CARCASS MUTTON

(l.c.l. prices)	
Choice, 70/down	15@16
Good, 70/down	15@16

Meat and supplies prices

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	Aug. 3, 1954
Prime, 600/700	39
Choice, 500/700	34 ^{1/2}
Choice, 700/800	38
Good, 700/800	35
Commercial cows	29 ^{1/2}
Cattle, cut, cows	20 ^{1/2} @ 20 ^{1/2}
Bulls	23

STEER BEEF CUTS

Prime:	
Hindquarter	54.06@55.0
Forequarter	28.06@29.0
Round	45.06@46.0
Trimmed full loins	84.06@86.0
Regular chuck	28.06@30.0
Foreshank	15.06@18.0
Brisket	25.06@27.0
Rib	55.06@56.0
Short plate	11.06@12.0
Flanks (rough)	12.06@14.0

CHOICE BEEF CUTS

Prime:	
Hindquarter	50.06@51.0
Forequarter	27.06@28.0
Round	44.06@45.0
Trimmed full loin	78.06@80.0
Regular chuck	28.06@30.0
Foreshank	15.06@18.0
Brisket	25.06@27.0
Rib	45.06@48.0
Short plate	11.06@12.0
Flanks (rough)	12.06@14.0

GOOD BEEF CUTS

Prime:	
Hindquarter	50.06@51.0
Forequarter	27.06@28.0
Round	44.06@45.0
Trimmed full loin	78.06@80.0
Regular chuck	28.06@30.0
Foreshank	15.06@18.0
Brisket	25.06@27.0
Rib	45.06@48.0
Short plate	11.06@12.0
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Round	44.06@45.0
Trimmed full loin	78.06@80.0
Regular chuck	28.06@30.0
Foreshank	15.06@18.0
Brisket	25.06@27.0
Rib	45.06@48.0
Short plate	11.06@12.0
Flanks (rough)	12.06@14.0

GOOD BEEF CUTS

Prime:	
Hindquarter	50.06@51.0
Forequarter	27.06@28.0
Round	44.06@45.0
Trimmed full loin</td	

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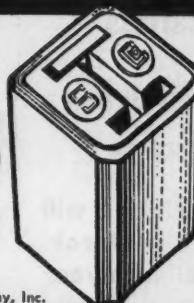
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VEGETABLE JUICES, INC.

664-666 W. Hubbard St.

Chicago 10, Illinois

DOMESTIC SAUSAGE (l.c.l. prices)

	Whole	Ground
Pork sausage, hog cas..	39 1/4	
Pork sausage, sheep cas..	48 @59	
Frankfurters, sheep cas..	47 @50	
Frankfurters, skinless	37 @49 1/2	
Bologna (ring)	35 @44	
Bologna, artificial cas..	30 @35 1/4	
Smoked liver, hog bungs	44 1/2 @46	
New Eng. lunch. spec.	60 @61	
Sausage	30	
Polish sausage, smoked	44 @61	
Pickles & Pimento loaf	32 @41 1/2	
Olive loaf	33 @42 1/2	
Pepper loaf	38 @59 1/2	
Smokie snacks	52 1/2	
Smokie links	58 1/2	

SEEDS AND HERBS (l.c.l. prices)

	Whole for Sausage	Ground
Caraway seed	26	20
Cominos seed	27	31
Mustard seed,		
fancy	23	..
Yellow American	17	..
Oregano	37	44
Coriander, Morocco		
Natural No. 1..16		20
Marjoram, French	40	47
Sage, Dalmatian,		
No. 1	52	60

CURING MATERIALS

	Owt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.06
Salt peter, n. ton. bbls. N.Y.	
Bib. refined gran.	11.25
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	6.25
Salt, in min. car. of 45,000 lbs. only, paper sacked	
f.o.b. Chgo.: Gran. (ton) ..	28.00
Rock per ton in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar	
Raw, 98 basis, f.o.b. N.Y.	6.20
Refined standard cane gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	
Cereose, Reg. No. 53	7.40
Ex-Whse. Chicago	7.50

SPICES

(Basis Chgo., orig. bbls. bags,
bales)

	Whole	Ground
Allspice, prime	90	98
Resifted	93	102
Chili Powder	47	47
Chili Pepper	47	47
Cloves, Ceylon	73	70
Coriander, Java, unbl.	41	47
Macr. fancy, Banda.	1.80	
West Indies	1.52	
East Indies	1.60	
Mustard flour, fancy	87	
No. 1	83	
West India Nutmeg	60	
Paprika, Spanish	51	
Pepper, Cayenne	54	
Red, No. 1	53	
Pepper, packers	1.10	1.19
Malibar	1.05	1.14
Black Lampong	1.05	1.14

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles San Francisco No. Portland

FRESH BEEF (Carcass) Aug. 3 Aug. 3 Aug. 3

STEER:			
Choice:			
500-600 lbs.	\$40.00 @41.00	\$42.00 @43.00	\$42.00 @43.50
600-700 lbs.	39.00 @40.50	41.00 @42.00	41.00 @43.00
Good:			
500-600 lbs.	37.00 @39.00	39.00 @40.00	41.00 @42.00
600-700 lbs.	35.00 @38.00	38.00 @39.00	40.00 @41.00
Commercial:			
350-500 lbs.	32.00 @35.00	36.00 @37.00	34.00 @39.00
COW:			
Commercial, all wts.	22.00 @25.00	24.00 @30.00	24.00 @30.00
Utility, all wts.	20.00 @23.00	21.00 @24.00	21.00 @25.00

FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	36.00 @39.00	36.00 @38.00	35.00 @38.00
Good:			
200 lbs. down	35.00 @37.00	34.00 @36.00	32.00 @36.00

LAMB (Carcass):			
Prime:			
40-50 lbs.	39.00 @41.00	40.00 @42.00	37.00 @39.00
50-60 lbs.	38.00 @40.00	38.00 @40.00	None quoted
Choice:			
40-50 lbs.	39.00 @41.00	40.00 @42.00	37.00 @39.00
50-60 lbs.	38.00 @40.00	38.00 @40.00	None quoted
Good:			
40-50 lbs.	35.00 @38.00	34.00 @38.00	33.00 @37.00

MUTTON (EWE):			
Choice, 70 lbs. down	13.00 @15.00	None quoted	15.00 @15.00
Good, 70 lbs. down	13.00 @15.00	None quoted	15.00 @18.00

FRESH PORK CARCASS:	(Packer Style)	(Shipper Style)	Shipper Style)
80-120 lbs.	None quoted	40.00 @41.00	None quoted
120-160 lbs.	37.50 @38.50	37.00 @40.00	36.00 @38.00

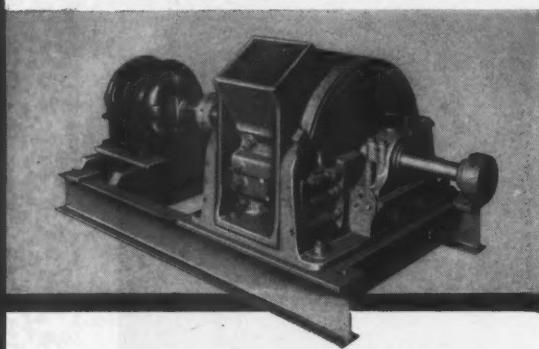
LOINS:			
8-10 lbs.	50.00 @54.00	54.00 @58.00	56.00 @58.00
10-12 lbs.	50.00 @54.00	52.00 @54.00	55.00 @58.00
12-16 lbs.	50.00 @54.00	48.00 @52.00	53.00 @56.00

FRESH PORK CUTS No. 1:			
PICNICS:			
4-8 lbs.	36.00 @42.00	40.00 @44.00	40.00 @45.00
HAMS, Skinned:			
(Smoked)			
12-16 lbs.	58.00 @62.00	64.00 @68.00	60.00 @64.00
16-18 lbs.	57.00 @62.00	62.00 @66.00	58.00 @62.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	53.00 @62.00	66.00 @72.00	62.00 @68.00
8-10 lbs.	50.00 @61.00	63.00 @68.00	57.00 @63.00
10-12 lbs.	48.00 @60.00	56.00 @60.00	56.00 @60.00

LARD, Refined:			
1-lb. cartons	22.50 @23.50	23.00 @24.00	22.00 @24.00
50-lb. cartons & cans	20.50 @23.25	21.00 @23.00	None quoted
Tierces	19.75 @22.75	20.00 @21.00	21.00 @20.00

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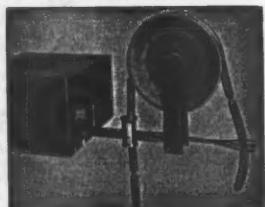
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MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

	Aug. 3, 1954	Per Cwt.	Western
Prime, 700/800	\$41.00	@42.00	
Prime, 800/900	40.50	@41.00	
Choice, 600/800	39.00	@41.00	
Choice, 800/900	39.00	@39.50	
Good, 500/700	37.00	@38.00	
Steer, commercial	32.00	@33.00	
Cow, commercial	25.00	@29.00	
Cow, utility	22.00	@25.00	

FRESH PORK CUTS (l.c.l. prices)

Western

Pork loins, 8/12	... \$48.00	@51.00
Pork loins, 12/16	... 45.00	@48.00
Hams, sknd., 14/down	... 56.00	@58.00
Boston butts, 4/8 lbs.	38.00	@42.00
Spareribs, 3/down	... 52.00	@54.00
Pork trim., regular	... 30.00	
Pork trim., spec. 80%	49.00	

City

Hams, sknd., 14/down	... \$56.00	@59.00
Pork loins, 8/12	... 50.00	@53.00
Pork loins, 12/16	... 49.00	@52.00
Picnics, 4/8	42.00	@43.00
Boston butts, 4/8 lbs.	37.00	@42.00
Spareribs, 3/down	... 53.00	@55.00

VEAL—SKIN OFF

(l.c.l. prices)

Western

Prime, 50/80	... None quoted	
Prime, 80/110	... \$35.00	@38.00
Prime, 110/150	34.00	@37.00
Choice, 50/80	... None quoted	
Choice, 80/110	31.00	@33.00
Choice, 110/150	29.00	@31.00
Good, 50/80	25.00	@27.00
Good, 80/110	27.00	@29.00
Good, 110/150	26.00	@28.00
Commercial, all wts.	22.00	@24.00

DRESSED HOGS

(l.c.l. prices)

80 to 100 lbs.	... \$35.00	@38.00
115 to 135 lbs.	... 35.00	@38.00
135 to 155 lbs.	... 35.00	@38.00

BUTCHERS' FAT

(l.c.l. prices)

Cwt.

Shop fat	... \$1.00	
Breast fat	... 1.50	
Inedible suet	... 1.75	
Edible suet	... 1.75	

FANCY MEATS

(l.c.l. prices)

Cwt.

Veal breads, under 6 oz.	\$55.00	
6 to 12 oz.	46.00	@48.00
12 oz. up	34.00	@35.00
Beef livers, selected	29.00	@30.00
Beef kidneys	12.00	
Oxtails, over 1/2 lbs.	10.00	@11.00

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 4, were reported as follows:

CATTLE:

Steers, prime	... \$23.50	@24.75
Steers, choice	21.50	@23.50
Steers, good	19.00	@21.00
Steers, commercial	16.00	@18.50
Heifers, ch. & pr.	19.50	@23.50
Heifers, good	16.00	@18.00
Cows, com'l & gd.	12.50	@14.00
Cows, util. & com'l.	10.50	@12.00
Cows, can. & cut.	8.50	@10.00
Bulls, util. & com'l.	11.00	@13.00

HOGS:

Choice, 180/200	... 22.50	@23.00
Choice, 220/250	22.50	@23.00
Good, 265/290	21.25	@22.00
Good, 375	18.00	only

LAMBS:

Good & choice	... 18.00	@20.00
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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended July 24, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCKS YARDS	GOOD Up to 1000 lbs.	STEERS	CALVES Good and Choice	HOGS*		LAMBS Good Dressed
				1954	1953	
Toronto	\$20.95	\$19.25	\$22.00	\$22.68	\$32.57	\$33.10
Montreal	21.00	19.25	20.50	19.75	33.01	33.10
Winnipeg	18.12	17.50	20.00	19.15	29.00	33.10
Calgary	20.37	18.26	19.90	20.66	28.40	30.99
Edmonton	19.00	17.00	19.00	20.50	29.10	31.10
Lethbridge	19.12	18.50	19.00	20.00	28.12	30.60
Saskatoon	18.25	17.00	17.50	18.10	28.25	28.50
Moose Jaw	18.25	17.00	17.50	18.00	28.25	28.60
Regina	18.00	17.90	18.00	20.50	28.00	28.60
Vancouver	18.05	18.00	20.25	23.30	31.50	22.00

*Dominion Government premiums not included.

BY-PRODUCTS...FATS AND OILS

TALLOWS and GREASES

Wednesday, Aug. 4, 1954

A firmer undertone was evident late last week in the inedible fats market as scattered trades were recorded at fractionally higher levels. A few tanks of bleachable fancy tallow sold at 6½c, c.a.f. east. Several tanks of all hog choice white grease traded at 8c, delivered New York. Prime tallow sold at 5½c, B-white grease at 5½c and special tallow at 5¼c, all c.a.f. Chicago, and several tanks involved. Good packer production prime tallow was held up to 5¾c, Chicago.

Bids of 5¾c, c.a.f. east and 4¾c, Chicago, were reported on yellow grease; however sellers asked higher. A few tanks of bleachable fancy tallow sold at 6¾c, c.a.f. New York. Five tanks of edible tallow sold at 9.15, f.o.b. basis, one eastern point to another, with bids of 9c, Chicago in the market. Prime tallow was bid at 6c, c.a.f. New Orleans.

The market on Monday of the new week was quiet. Bleachable fancy tallow was bid at 6¾c and 6½c, delivered east, depending on production and yellow grease at 5¾c, same destination. Three tanks of edible tallow sold at 9c and 9¾c, Chicago basis. A few tanks of good packer production bleachable fancy tallow sold at 6c, c.a.f. Chicago. Prime tallow was bid at 6¾c, delivered New Orleans, but held ½c higher. Two tanks of bleachable fancy tallow sold at 5¾c, c.a.f. Chicago.

A firmer undertone was evident on Tuesday, as fractionally higher bids were recorded; sellers on the other hand were holding for higher prices. Bleachable fancy tallow was bid at 5¾c and prime tallow at 5¾c, c.a.f. Chicago. Original fancy tallow was

bid at 7c, delivered New York, with product held ¼c higher. A few tanks of hard body bleachable fancy tallow sold at 6½c, c.a.f. east, but bid ½c higher later in the day. Several tanks of yellow grease sold at 5¾c, c.a.f. New York, and bids of 5½c, same destination, were heard at the close.

Several tanks of all hog choice white grease traded at 8c, c.a.f. east. Offerings of product in the Midwest were extremely tight. Edible tallow was available at 9¾c, Chicago, but without trade. A few tanks of prime tallow sold at 6¾c and several tanks of No. 2 tallow sold at 5¾c, all c.a.f. New Orleans.

The market at midweek held on to its firm undertone. A few tanks of bleachable fancy tallow sold at 6c, c.a.f. Chicago. Several tanks of yellow grease sold at 4¾c and 5c, Chicago and Chicago basis. Several tanks of hard body bleachable fancy tallow traded late Tuesday at 6¾c, delivered east. A few tanks of regular bleachable fancy tallow sold at 6½c, also c.a.f. east. Several tanks of all hog choice white grease sold at 8¾c, c.a.f. New York. Edible tallow was available at 9¾c, Chicago, but without action. Trading indicated 5¾c@5¾c, Chicago, on special tallow and 5¾c@5¾c on prime. House grease was bid at 4c, Chicago.

TALLOWS: Wednesday's quotations: edible tallow, 9@9¾c; original fancy tallow, 6¾c; bleachable fancy tallow, 6c; prime tallow, 5¾c@5¾c; special tallow, 5¾c@5¾c; No. 1 tallow, 5c; and No. 2 tallow, 4¾c.

GREASES: Wednesday's quotations: not-all-hog choice white grease, 7c; B-white grease, 5½c; yellow grease, 4¾c@5c; house grease, 4¾c; and brown grease, 4@4¾c. The all-hog choice white grease was quoted at 8¾c, c.a.f. east.

VEGETABLE OILS

Wednesday, Aug. 4, 1954

Some selections of vegetable oils declined Monday in moderate trading, while others were unchanged on a nominal basis.

Soybean oil followed the decline of soybeans on the Board of Trade, but sales were light due to short supplies of old crop original oil. August shipment cashed at 14½c, with additional offerings at that level late in the day going without action. First-half September shipment was bid at 14c, with reported movement at 14¾c. Straight September sold down as low as 13¾c. October through December shipment was offered at 12c, but no sales were recorded at that level.

Cottonseed oil for immediate shipment sold in the Valley at 14¾c, which also represented a decline in price. The market in the Southeast was nominal at 14¾c. Sales were accomplished in Texas at 14¾c, common points, for first-half August shipment, with additional sales later at 14¾c.

Corn oil appeared weaker early in the day and was nominally quoted at 14¾c. The market affected a firmer tone later when sales were made at 15c. Peanut oil was held at 16¾c, although some offerings were reported at 17c. Coconut oil was nominal at 12c.

The soybean oil market showed further easiness on Tuesday, with volume of sales again limited. August shipment sold early at 14¾c and later at 14¾c, the latter transaction was presumably a processor buying against a refiner sale. Early September shipment cashed at 14c and straight September shipment brought 13¾c. Offerings of August shipment later were

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priced up to 14½c and firmly held, as old crop supplies continued short.

Sales of cottonseed oil were also accomplished at lower levels. Spot shipment was offered in the Valley at 14½c and August shipment cashed at 14½c. The market in the Southeast was nominal at 14½c. In Texas, 14½c was paid at nearby points and 14c was paid at distant points for scattered August shipment. Later bids were heard at 14c, Waco basis.

Corn oil was offered at 15c and sold at that level later in the day. Peanut oil was offered at 17c, but best buying interest was at 16½c. Coconut oil was nominal at 12½c.

Soybean oil firmed pricewise at midweek, but no improvement as to trading was encountered. August shipment sold at 14½c and later at 14½c. First-half September shipment reportedly sold at 14½c, with later offerings priced at 14½c. Straight September shipment cashed at 13½c and October-December at 11½c.

Offerings of cottonseed oil were priced at 14½c in the Valley for immediate shipment, with straight August shipment trading at 14½c and first-half September at 13½c. Prices in Texas were difficult to gauge, with some sources reporting buying interest at 14c for August shipment at common points and others reporting movement at 14c at western locations. The Texas market was also quoted nominally at 14½c, Waco basis.

No change was encountered in the corn oil market, with trading again at 15c. The peanut oil market was nominal at 16½c. Spot shipment coconut oil sold at 12½c.

COTTONSEED OIL: Declined ½c to ¼c from previous week.

Cottonseed oil futures in New York were quoted as follows:

FRIDAY, JULY 30, 1954

	Open	High	Low	Close	Prev. Close
Sept. 16.00b	16.00b	15.79b	15.79b	15.79b	15.79b
Oct. 15.40b	15.40b	15.32b	15.32b	15.45b	15.45b
Dec. 15.30b	15.30b	15.40b	15.38b	15.38b	15.38b
Jan. 15.40n	15.40n	15.40n	15.40n	15.40n	15.40n
Mar. 15.42b	15.42b	15.53	15.53	15.47	15.47
May 15.42b	15.42b	15.55b	15.55b	14.47	14.47
July 15.40n	15.40n	15.50n	15.50n	15.40n	15.40n
Sales: 14 lots.					

MONDAY, AUG. 3, 1954

	Open	High	Low	Close	Prev. Close
Sept. 15.95b	15.95	15.85	15.80b	16.00b	16.00b
Oct. 15.40b	15.40b	15.41	15.30	15.20b	15.52b
Dec. 15.30b	15.30b	15.20	15.00	15.00b	15.40b
Jan. 15.30n	15.30n	15.30n	15.30n	15.40n	15.40n
Mar. 15.40b	15.40b	15.40	15.10	15.10b	15.53
May 15.40b	15.40b	15.40	15.10	15.12b	15.55b
July 15.40n	15.40n	15.40n	15.10n	15.50n	15.50n
Sales: 37 lots.					

TUESDAY, AUG. 4, 1954

	Open	High	Low	Close	Prev. Close
Sept. 15.55b	15.50	15.70	15.70	15.70b	15.70b
Oct. 15.10b	15.21	15.16	15.15b	15.20b	15.20b
Dec. 14.91b	14.96	14.83	14.95	15.00b	15.00b
Jan. 14.90n	14.90n	14.90n	14.95n	15.00n	15.00n
Mar. 15.00b	15.05	15.00	15.03b	15.10b	15.10b
May 15.14	15.15	15.05	15.03b	15.12b	15.12b
July 15.10n	15.10n	15.00	15.00	15.10n	15.10n
Sales: 85 lots.					

WEDNESDAY, AUG. 4, 1954

	Open	High	Low	Close	Prev. Close
Sept. 15.60b	15.60	15.65	15.65b	15.70b	15.70b
Oct. 15.10b	15.23	15.15	15.10b	15.15b	15.15b
Dec. 14.93	14.97	14.85	14.88b	14.95	14.95
Jan. 14.90n	14.90n	14.90n	14.85n	14.96n	14.96n
Mar. 15.00b	15.10	14.95	14.95b	15.03b	15.03b
May 15.00b	15.00	15.05	14.97b	15.03b	15.03b
July 15.00n	15.00n	14.95n	14.95n	15.00n	15.00n
Sales: 21 lots.					

BY-PRODUCTS MARKET

BLOOD

Wednesday, Aug. 4, 1954 Unit
Underground, per unit of ammonia 7.50@7.75

DIGESTER FEED TANKAGE MATERIAL	
Low test	8.50
High test	7.50@7.75
Liquid stick tank cars	4.50@5.00

PACKINGHOUSE FEEDS

Carlots, per ton	
50% meat, bone scraps, bagged	\$112.50@120.00
50% meat bones, bulk	110.00@115.00
55% meat bones, bulk	125.00
60% Digester tankage	107.50@105.00
60% Digester tankage, bagged	110.00@120.00
80% steamed bone meal, bagged	65.00
80% standard steamed bone meal, bagged (spec. prep.)	80.00
80% steamed bone meal, bagged	60.00@65.00

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia	
Hoof meal, per unit ammonia	6.00@6.50

DRY RENDERED TANKAGE

Per unit Protein	
Low test	2.00@2.05
High test	2.00

GELATINE AND GLUE STOCKS

Per cwt.	
Calf trimmings (limed)	\$1.35@1.50
Hide trimmings (green salted)	6.00@7.00
Cattle jaws, scrapes and knuckles, per ton	55.00@57.50
Pig skin scrapes and trimmings, per lb.	7@7.50

n—nominal. a—asked.

*Quoted delivered basis.

EASTERN BY-PRODUCTS

New York, Aug. 4, 1954

Dried blood was quoted Wednesday at \$8.50 per unit of ammonia. Low test wet rendered tankage was listed at \$8.25 per unit of ammonia and dry rendered tankage was priced at \$1.90 per protein unit.

VEGETABLE OILS

Wednesday, Aug. 4, 1954	
Crude cottonseed, oil, carlots, f.o.b. mills	
Valley	14½pd
Southeast	14½n
Texas	14pd
Corn oil in tanks, f.o.b. mills	15pd
Peanut oil, f.o.b. Southern mills	14½n
Soybean oil, Decatur	14½pd
Coconut oil, f.o.b. Pacific Coast	12½pd
Cottonseed foots,	
Midwest and West Coast	1¾a
East	1¾a

OLEOMARGARINE

Wednesday, Aug. 4, 1954	
White domestic vegetable	27
Yellow quarters	29
Milk cream, pastry	27
Water churned pastry	26

OLEO OILS

(F.O.B. Chicago)

Lb.	
Prime oleo stearine (slack barrels)	10
Extra oleo oil (drums)	16½@17

pd—paid. n—nominal. a—asked. b—bid.

CORN OIL: Unchanged from last week's trading level.

SOYBEAN OIL: Prices fluctuate during week, generally following the soybean futures market.

PEANUT OIL: Stronger on a nominal basis but untraded during week.

COCONUT OIL: Midweek sales at 12½c for spot shipment.

HIDES AND SKINS

Some selections of hides sold steady while others decline 1/2c—Small packer hide market unchanged to easier, depending—Country hide market dull with bids for locker butchers lower—No. 1 shearlings continue strong, but pickled skin market easier.

CHICAGO

PACKER HIDES: Branded cows were persistently bid throughout last week at 11c and 11 1/2c, but did not trade until Friday when an estimated 15,000 to 20,000 sold at 11c for northern and 11 1/2c for southwesterners. Last week's total volume of hides sold was estimated 85,000.

Early Monday of this week, there were bids for some selections at steady levels with other bids 1/2c lower. Heavy and light native cows were sought at lower levels. At midafternoon, about 8,000 branded steers sold at 10c for butts and heavy Texas and 9 1/2c for Colorados, presumably August production. After this transaction, buyers advanced their ideas and steady prices were bid for other selections previously bid lower.

Prices held steady during Tuesday's activity, but only a couple of selections were traded early in the day. About 12,000 river and northern heavy native steers sold at 12c and 12 1/2c. About 4,000 River branded cows sold at 11c, with additional trading of northern at that level. Later, 1,900 Chicago-St. Paul light native steers sold at 14 1/2c and 2,100 rivers brought 14c. About 1,300 St. Louis heavy native cows traded at 13c. A car of Chicago native bulls reportedly sold at 9 1/2c. Bids for light native cows were 1/2c less than last trading levels, but no actual sales were confirmed.

In early midweek activity, some selections were traded at steady levels while others declined 1/2c. About 4,500 river heavy native cows sold steady at 13c. Light native steers of river production sold steady, but ex-lights included in a mixed lot sold down 1/2c at 18 1/2c. Also traded lower were 1,400 light and ex-light Texas steers at 11 1/2c and 13c, reportedly July take-off. Light native cows lost ground pricewise when about 8,000 sold at 14c.

SMALL PACKER AND COUNTRY HIDES: Sales of small packer hides were slow to come out again this week as bids were under offering levels. Good quality 47@48-lb. average were bid at 10 1/2c and the best

bid heard for 50-lb. average was also at this level. The 60-lb. average were quoted nominally at 8 1/2@9c in the absence of sales; however, some offerings were available at 9 1/2c. The 40@42-lb. average sold out of the Southwest at 13@13 1/2c Tuesday, but were bid a full 1c lower later. The country hide market was also on the dull side, with 48-lb. average straight locker butchers bid at 7 1/2c and offered at 8@8 1/2c.

CALFSKINS AND KIPSKINS: No trading of either selection was heard up to midweek, but offerings of river kip and overweights were reported available at last sale levels. Inquiry, however, was reportedly 1/2c lower.

SHEEPSKINS: Early in the week, demand exceeded the supply of shearlings and no trading could be uncovered. Later, sales of No. 1 shearlings were made at 2.00, and fall slips sold at 3.00. The No. 2 shearlings were bid in one direction at 1.25, but were also short in supply. The market for No. 3 shearlings was apparently nominal at .60 to .70. Dry pelts reportedly sold at 29c, delivered, equal to about 28c Chicago. Pickled skins were easier and quoted at 10.50@-11.00, with some offerings available at the latter figure.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 31, 1954, totaled 4,612,000 lbs., previous week, 4,786,000 lbs.; same week, 1953, 4,153,000 lbs.; 1954 to date, 163,300,000 lbs.; same period, 1953, 146,538,000 lbs.

Shipments for week ended July 31, 1954, totaled 3,257,000 lbs., previous week, 2,047,000 lbs.; corresponding week, 1953, 2,286,000 lbs.; this year to date, 124,183,000 lbs.; corresponding week, 1953, 108,237,000 lbs.

CHICAGO HIDE QUOTATIONS

PACKER HIDES
Week ended Previous Cor. Week
Aug. 4, 1954 Week 1953

Hvy. nat. steers ... 12	@12 1/2n	12	@12n	16 1/2@17 1/2
Lt. nat. steers ... 14	@14 1/2	14 1/2	@15n	
Hvy. Tex. steers ...	10	10n		13 1/2
Butt brnd. steers ...	10	10n	9 1/2n	12 1/2
Col. steers. steers ...	13 1/2n	13 1/2n		18n
Ex.Igt. Tex. steers ...	11 1/2n	11 1/2n	@12 1/2n	15 1/2
Brnd. cows. 11				
Hvy. nat. cows ... 13	@14	13	@14n	17 @17 1/2
Lgt. nat. cows ... 14			14 1/2	18 @18 1/2
Nat. bulls. 9	@9 1/2n	9 1/2n	10n	11n
Brnd. bulls. 8	@8 1/2n	8 1/2n	9n	10n
Calfskins, Nor. 10/15 10/down	40n	40n		50n
Kips. Nor. nat., 15/25	25n	25n		32n
Kips. Nor. Brnd., 15/15	22 1/2n	22 1/2n		29 1/2n

SMALL PACKER HIDES
STEERS AND COWS:
60 lbs. and
over ... 8 1/2@10n

50 lbs. ...	10 1/2n	10n	14	@14 1/2
			11n	15 @15n

SMALL PACKER SKINS
Calfskins,
und. 15 lbs. ... 28n

Kips. 15/30 ... 17n

Slunks, reg. ... 1.25@1.35n

Slunks, hairless 25@35n

SHEEPSKINS

Packer shearlings,
No. 1 ... 2.00 1.85@1.80n

Dry Pelts ... 28 30n 28@29n

Horsehides, Untrmd. 8.50@9.00 10.00n 12.00@12.50n

N.Y. HIDE FUTURES

MONDAY, AUG. 2, 1954
Open High Low Close
Oct. ... 13.55b 13.65 13.50 13.50b- 65a
Jan. ... 14.06b 14.16 14.06 14.16

Apr. ... 14.46b 14.60 14.52 14.60

July ... 14.85b 15.02 15.02 15.02

Oct. ... 15.23b ... 15.37b- 45a

Jan. ... 15.61b ... 15.72b- 85a

Sales: 24 lots.

TUESDAY, AUG. 3, 1954

Oct. ... 13.65 13.65 13.50 13.60b- 68a

Jan. ... 14.10b 14.20 14.00 14.20

Apr. ... 14.58b 14.60 14.50 14.60

July ... 14.96b ... 15.02 15.02

Oct. ... 15.25b ... 15.40b- 50a

Jan. ... 15.70b ... 15.75b- 90a

Sales: 32 lots.

WEDNESDAY, AUG. 4, 1954

Oct. ... 13.60 13.65 13.60 13.65

Jan. ... 14.29 14.40 14.25 14.40

Apr. ... 14.63b 14.82 14.75 14.82b- 86a

July ... 15.00b 15.18 15.10 15.23b- 30a

Oct. ... 15.50b 15.55 15.55 15.64b- 70a

Jan. ... 15.80b ... 15.95b- 16.10a

Sales: 56 lots.

THURSDAY, AUG. 5, 1954

Oct. ... 13.75b 13.88 13.76 13.75b- 78a

Jan. ... 14.45 14.48 14.34 14.35b- 38a

Apr. ... 14.75b 14.84 14.84 14.77b- 70a

July ... 15.18b ... 15.20 15.18b- 20a

Oct. ... 15.65b ... 15.85b- 63a

Jan. ... 16.00b ... 15.90b- 16.05n

Sales: 54 lots.

AROMIX

THE MARK OF QUALITY

AROMIX CORPORATION

1401-15 W. Hubbard St. • Chicago 22, Ill. • Monroe 6-0970-1

Week's Closing Markets

CHICAGO PROV. STOCKS

Lard inventories in Chicago on July 31 amounted to 9,818,972 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 12,946,450 lbs. of product in store on June 30, but far less than the 58,427,028 lbs. a year earlier. Chicago provision items appear below:

	July 31,	June 30,	July 31,
	'54 lbs.	'54 lbs.	'53 lbs.
All brd. pork,			648
(brls.)	863	584	
P.S. lard (a)	5,481,252	7,638,933	57,623,523
P.S. lard (b)		1,665,377
Dry rendered			
lard (a)	2,842,864	3,376,310	5,273,125
Dry rendered			
lard (b)		532,480
Other lard	1,494,856	1,931,207	3,327,514
TOTAL LARD	9,818,972	12,946,450	58,427,028
D.S. Cl. bellies			
(contr.)	6,200	31,000	8,500
D.S. Cl. bellies			
(other)	5,471,738	5,090,275	4,343,275
TOTAL D.S. CL.			
BELLIES	5,477,938	6,030,275	4,351,775
D.S. Rib bellies			
D.S. fat backs	2,335,938	2,680,187	1,874,068
S.P. regular			
hams	634,517	417,090	735,890
S.P. skinned			
hams	8,076,258	9,175,178	9,647,838
S.P. bellies	6,270,987	11,267,976	12,556,513
S.P. Boston			
shoulders	2,886,248	3,468,227	6,322,904
Other meat			
Cuts	6,462,280	6,840,331	5,552,186
TOTAL			
ALL MEATS	31,644,166	39,879,864	41,042,074
(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1953.			
The above figures cover all meat in storage in Chicago, including holdings owned by the Government.			

New! Improved!



"FAMCO"
AUTOMATIC
SAUSAGE LINKER

Speed up your sausage production . . .

16,000 LINKS PER HOUR WITH "FAMCO"!

The "FAMCO" automatic sausage linker links 1400 lbs. of sausage per hour . . . and every hour! Easy to handle, operate and maintain. Many built-in economies. Write for details!

CAPACITY 3" to 7" LINKS

3 to 7-inch lengths, increments of $\frac{1}{4}$ " . . .	$3\frac{1}{2}$ " length—18,000 links per hour
any dia. from $\frac{3}{4}$ " to $1\frac{1}{8}$ " in natural casings.	4" length—15,340 links per hour
	5" length—12,480 links per hour
	6" length—10,560 links per hour

ALLEN GAUGE & TOOL CO.

FAMCO DIVISION

421 N. BRADDOCK AVENUE, PITTSBURGH 21, PENNSYLVANIA

PHILADELPHIA FRESH MEATS

Tuesday, Aug. 3, 1954

WESTERN DRESSED

BEEF (STEER):

Prime, 600/800	None quoted
Choice, 500/700	\$40.50@42.00
Choice, 700/900	39.00@41.00
Good, 500/700	37.00@39.00
Commercial, 350/700	None quoted

COW:

Commercial, all wts.	25.75@28.00
Utility, all wts.	22.50@24.75

VEAL (SKIN OFF):

Choice, 80/110	32.00@35.00
Choice, 110/150	32.00@35.00
Good, 50/80	28.00@30.00
Good, 80/110	30.00@32.00
Good, 110/150	30.00@32.00
Commercial, all wts.	24.00@28.00
Utility, all wts.	20.00@24.00

CALF (SKIN-OFF):

Choice, 200/down	28.00@30.00
Good, 200/down	26.00@28.00
Commercial 200/down	24.00@26.00

LAMB (Spring):

Prime, 30/50	42.00@44.00
Prime, 50/60	39.00@42.00
Choice, 30/50	42.00@44.00
Choice, 50/60	38.00@42.00
Good, all wts.	34.00@38.00
Utility, all wts.	25.00@32.00

MUTTON (EWE):

Choice, 70/down	14.00@16.00
Good, 70/down	13.00@15.00

PORK CUTS—CHOICE LOINS:

(Bladeless included) 8-10	48.00@50.00
(Bladeless included) 10-12	48.00@50.00
Butts, Boston style, 4-8	36.00@40.00
SPARERIBS, 2 lbs. down	50.00@53.00

LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800	\$53.00@56.00	\$51.00@53.00
Hindqtrs., 800/900	53.00@54.00	51.00@53.00
Round, no flank	49.00@52.00	48.00@51.00
Hip rd., with flank	47.00@50.00	46.00@49.00
Full loin, untrrim.	55.00@58.00	54.00@56.00
Rib (7 bone)	52.00@55.00	49.00@52.00
Arm chuck	30.00@32.00	29.00@31.00
Brisket	25.00@28.00	25.00@28.00
Short plates	15.00@17.00	15.00@17.00

FRENCH HORIZONTAL MELTERS

Are
Sturdily
Built.

Cook Quickly
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO

Have you tried:

KENNETT-MURRAY
Livestock Buying
Service?



LIVESTOCK MARKETS...Weekly Review

None quoted
40.50@42.00
39.00@41.00
37.00@39.00
None quoted

25.75@28.00
22.50@24.75

32.00@35.00

32.00@35.00

28.00@30.00

30.00@32.00

30.00@28.00

24.00@28.00

20.00@24.00

28.00@30.00

26.00@28.00

24.00@26.00

42.00@44.00

39.00@42.00

42.00@44.00

38.00@42.00

34.00@38.00

25.00@32.00

14.00@16.00

13.00@15.00

48.00@50.00

48.00@50.00

46.00@48.00

36.00@40.00

50.00@53.00

Choice
51.00@53.00
51.00@53.00
48.00@51.00
51.00@53.00
46.00@49.00
54.00@56.00
49.00@52.00
29.00@31.00
25.00@28.00
15.00@17.00

Lamb Crop 3% Larger Than In 1953; 10% Below Average

The United States lamb crop for 1954 totaled 20,170,000 head, 3 per cent larger than the 19,600,000 raised in 1953, according to the Crop Reporting Board. This was the fourth successive increase over the preceding year since the record low lamb crop of 1950. Although 13 per cent above the 1950 low, the lamb crop was still 10 per cent below the ten-year average. In 13 western states (11 Western, South Dakota and Texas), the lamb crop was 4 per cent larger than last year, while in the native states it was 1 per cent larger. Texas, the leading sheep state, had an 11 per cent larger lamb crop than in 1953.

The percentage lamb crop (number of lambs saved per 100 ewes one year old and older on January 1) this year was 94. This was the largest lamb crop percentage on record. It compared with 90 last year and the ten-year average of 87. The 1954 lamb crop percentage for the 13 western states was 89 — six percentage points above a year earlier and three points above average. For Texas, the 77 per cent lamb crop was 11 points above last year and ten points above average. In the native states the lamb crop percentage was 106, the same as a year earlier, but five points higher than the ten-year average.

The lamb crop of 12,801,000 head in the 13 western states was 526,000 head larger than last year, but 13 per cent below average. All of the 13 states, with the exception of Colorado, New Mexico, and Washington showed more lambs raised this year than a year earlier. In the 13 states the number of breeding ewes on January 1, 1954, was about 3 per cent smaller than a year ago. With a higher lamb crop percentage, however, 4 per cent more lambs were saved this year than in 1953. The number of early lambs in the western states was 11 per cent larger than a year ago.

In Texas, the number of breeding ewes on January 1 this year was 5 per cent less than a year earlier. The lamb crop, however, estimated at 2,822,000 head, was 276,000 head larger than in 1953. The Texas lamb crop was 14 per cent of the United States total and 22 per cent of the western crop.

In the native sheep states the lamb crop was 7,369,000 head, up 44,000

head, or about 1 per cent over 1953. This increase was due to a slightly larger number of breeding ewes on hand January 1.

Caution About Handling Shipments of Live Hogs

There have been limited isolated instances in recent weeks where vesicular exanthema suspect hogs have been found and have been ordered by USDA representatives to be specially processed as a precautionary measure. All such hogs have been disposed of in accordance with the federal regulations.

This should serve as a caution to all pork packers handling and processing hogs to exercise special care in order to avoid any possibility of hogs becoming subject to or suspected of having VE disease.

Some of the precautions that handlers of hogs may wish to consider as being of highest importance include:

1. Endeavor to make certain of the origin of the hogs being purchased in order to know whether the hogs have been fed raw garbage or otherwise subjected to the possibility of infection with VE.

2. Shorten as much as possible the period between the time the hogs are purchased and their slaughter.

3. Make certain that all holding pens and trucking facilities used in transportation of hogs are adequately and frequently disinfected.

4. Contact promptly appropriate federal and state officials regarding any suspicion of possible symptoms of VE so that prompt and effective steps may be taken to dispose of the animals.

It should be recognized that if any hogs are found to be VE suspected, they must promptly be handled ac-

cording to federal and state regulations. The value of the pork products from such hogs naturally is reduced substantially. Some states have funds available for partially indemnifying for such losses, and the federal government will match such funds under certain conditions. Extreme precautions should be observed from the time the hogs are purchased until they are slaughtered.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during June, 1954 and 1953, as reported by the U. S. Department of Agriculture:

CATTLE (EXCLUDING CALVES)			
	Salable receipts	Total receipts	Local slaughter
June, 1954	1,593,719	1,868,928	1,068,968
May, 1954	1,463,944	1,773,021	975,348
June, 1953	1,649,499	1,974,842	1,066,455
Jan.-June 1954	8,889,530	10,557,350	5,949,404
Jan.-June 1953	8,225,968	9,763,531	5,395,670
5-yr. av. (June 1949-53)	1,180,167	1,407,344	745,359

CALVES			
	Salable receipts	Total receipts	Local slaughter
June 1954	339,069	442,361	265,544
May, 1954	290,272	391,563	229,615
June, 1953	357,860	464,956	261,581
Jan.-June 1954	1,853,565	2,406,036	1,418,167
Jan.-June 1953	1,760,326	2,208,927	1,267,253
5-yr. av. (June 1949-53)	301,541	390,302	223,286

HOGS			
	Salable receipts	Total receipts	Local slaughter
June 1954	1,519,128	1,990,540	1,317,668
May, 1954	1,433,371	1,900,353	1,314,493
June, 1953	1,560,750	2,118,538	1,431,284
Jan.-June 1954	9,408,227	13,024,169	9,203,683
Jan.-June 1953	10,984,388	15,428,471	10,774,007
5-yr. av. (June 1949-53)	1,865,863	2,550,002	1,683,933

SHEEP AND LAMBS			
	Salable receipts	Total receipts	Local slaughter
June 1954	742,066	1,189,100	657,510
May 1954	528,947	1,133,444	597,706
June 1953	647,595	1,108,190	558,023
Jan.-June 1954	3,590,936	6,876,036	3,650,465
Jan.-June 1953	3,654,181	6,876,614	3,605,277
5-yr. av. (June 1949-53)	628,130	1,098,485	532,806

LIVESTOCK CAR LOADINGS

A total of 6,869 cars was loaded with livestock during the week ended July 24, 1954, according to the American Association of Railroads. This was an increase of 160 over the same week of 1953 and 582 cars more than in the like period of 1952.

PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES

THE RATH PACKING CO., WATERLOO, IOWA



BLACK HAWK
MEATS
FROM THE LAND OF IOWA



ON HAND AS NEW TRUCK washing service was formally opened were Elliot Sproul, chief engineer; W. J. O'Connor; Frank Flynn; Charles Potter, administrative vice president; John Parcaro, superintendent, and Tom Hartnett, chief of the yards security force.

New Chicago Yards Wash Station Provides Fast Service for Truckers

The Chicago Union Stock Yards and Transit Co. is proud of the latest addition to its large number of buildings and facilities—a new truck wash establishment for truckers who haul livestock to the Chicago market.

The structure is located at the southeast end of the yards. It is of brick, concrete and steel construction and is 115 ft. long and 61 ft. wide. It is equipped with five washing compartments, each 61 ft. long and 18 ft. wide, and capable of accommo-

dating five trucks of any size simultaneously. Using new pressure washing equipment, the washers are able to reduce waiting time by about one-third of the time formerly required to do the job.

About all the truckers have to do is remove the bedding from their vehicles. Yards employees turn on a stream of water at 400 lbs. pressure to remove dung and other foreign matter from the vehicles. Charges for the service vary from \$2.50 for small

jobs to \$4 for large semi-trailers.

Since livestock arrive at the yards at all hours of the day, workers are on hand to provide around the clock washing service seven days a week. Modern rest rooms and a reading lounge are located in the building for the convenience of waiting truckers.

To speed movement of vehicles in and out of the building, trucks enter at the east and leave by west exits, reducing traffic problems.



Frank Flynn, general manager, and William J. O'Connor, executive vice president, try out new water pressure hose and nozzle at wash station opening.

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone Yards 7-3134

We deal in
Straight or Mixed Cars
BEEF • VEAL
LAMB • PORK
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry

EDWARD KOHN Co.

For Tomorrow's Business

HYGRADE'S
BEEF • VEAL • LAMB
HYGRADE'S
PORK
HYGRADE'S
ALL-BEEF
FRANKFURTERS
HYGRADE'S
ORIGINAL
WEST VIRGINIA
CURED HAM
HYGRADE'S
HONEY BRAND
HAMS & BACON
HYGRADE
in name...
high grade in fact!
... also a complete line
of Hygrade's Frozen Meats,
Pre-Cooked Frozen Foods,
and Canned Meats

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 2811 MICHIGAN AVENUE, DETROIT 16

ailers.
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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

CATTLE

	Week	Prev.	Week
Chicago	26,895	27,732	25,517
Kan. City	20,653	21,793	22,508
Omaha	30,569	28,020	26,358
East St. L.	15,356	15,041	
St. Joseph	13,963	13,789	11,561
Sioux City	11,543	10,667	11,558
Wichita	4,355	5,012	4,292
New York &			
Jer. City	11,563	10,358	11,088
Okla. City	11,840	12,918	7,114
Cincinnati	4,496	5,099	4,172
Denver	10,071	12,698	15,000
St. Paul	18,396	16,573	16,087
Milwaukee	3,530	3,285	2,944
Total	180,759	183,300	173,240

HOGS

	Week	Prev.	Week
Chicago	5,557	4,907	3,695
Kan. City	4,355	4,313	8,257
Omaha	11,511	14,554	9,701
East St. L.	6,785	8,764	7,139
St. Joseph	12,029	7,520	12,249
Sioux City	6,500	4,481	4,388
Wichita	1,190	1,281	1,676
New York &			
Jer. City	40,176	41,185	38,671
Okla. City	2,090	3,401	4,252
Cincinnati	1,985	1,619	697
Denver	17,880	10,650	14,097
St. Paul	7,331	3,525	3,672
Milwaukee	631	772	500
Total	117,973	107,082	106,493

SHEEP

	Week	Week	Week
Chicago	27,742	31,037	23,990
Kan. City	9,240	9,524	8,713
Omaha	22,073	26,463	26,710
East St. L.	19,973	16,955	18,583
St. Joseph	13,597	17,941	13,845
Sioux City	14,459	17,605	16,271
Wichita	5,579	6,343	5,511
New York &			
Jer. City	50,843	36,829	46,220
Okla. City	6,980	9,060	6,746
Cincinnati	12,512	14,079	11,043
Denver	10,148	7,704	10,837
St. Paul	17,868	28,889	26,302
Milwaukee	2,348	4,013	3,738
Total	273,862	226,432	220,549

*Cattle and calves.

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, Aug. 4, were as follows:

CATTLE:

Steers, ch. & pr.	\$25.50 only
Steers, gd. & ch.	22.00@22.50
Steers, com'l.	15.00@18.50
Heifers, gd. & ch.	20.50@22.00
Heifers, util. & com'l.	16.00@17.50
Cows, util. & com'l.	10.50@13.00
Cows, can. & cut.	7.00@10.00
Cows, cul. & util.	None rec.
Bulls, util. & com'l.	12.50@14.50

VEALERS:

Choice & prime	19.00@21.00
Good & choice	16.50@18.50
Util. & com'l.	10.00 only
Culls	8.00@10.00

HOGS:

Choice, 180/220	23.00@23.50
Sows, 400/down	17.50@18.00

LAMBS:

Choice & prime	None rec.
----------------	-----------

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 31:

	Cattle	Calves	Hogs*	Sheep*
Salable	121	456	17	...
Total (inc. directs)	5,413	4,787	15,982	16,501
Prev. wk.				
Salable	166	544	2	271
Total (inc. directs)	6,177	5,658	16,570	15,848

*Including hogs at 31st st.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
July 29	1,852	358	11,902	1,212
July 30	816	105	8,233	498
July 31	152	93	1,492	13
Aug. 2	21,346	293	7,662	1,208
Aug. 3	7,000	500	10,000	2,000
Aug. 4	16,000	400	10,000	2,000
*Week so far	44,346	1,195	27,662	5,208
Week	ago	40,014	1,050	25,238
Yr. ago	41,345	2,073	32,126	8,524
2 years ago	35,639	1,468	36,381	7,972
*Including 274 cattle, 6,280 hogs and 232 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
July 29	2,205	16	1,105	150
July 30	1,403	39	1,559	246
July 31	144	...	397	
Aug. 2	5,986	20	1,097	25
Aug. 3	2,500	...	2,000	100
Aug. 4	6,000	...	2,000	100
Week so far	14,486	20	5,097	225
Week	ago	14,041	337	3,840
Yr. ago	15,933	135	3,021	1,066
2 years ago	20,274	143	3,147	480

TOTAL JULY RECEIPTS

	1954	1953
Cattle	185,941	178,745
Calves	10,184	13,929
Hogs	202,375	185,624
Sheep	28,929	45,995

TOTAL JULY SHIPMENTS

	1954	1953
Cattle	78,858	81,320
Hogs	49,980	41,736
Sheep	4,223	2,229

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Aug. 4:

	Week	Week	Week
Week ended	ended	ended	ended
Aug. 4	July 28		
Packers' purch.	27,252	29,417	
Shippers' purch.	6,392	8,876	
Total	33,644	38,293	

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Aug. 4, were reported as shown in the table below:

CATTLE:

Steers, ch. & pr.	None rec.
Steers, good	18.50@21.50
Steers, commercial	19.00@20.00
Heifers, good	20.50@21.25
Heifers, com'l.	16.00 only
Cows, util. & com'l.	10.50@13.25
Cows, can. & cut.	8.00@10.00
Bulls, util. & com'l.	14.50@16.00

HOGS:

Choice, 190/220	23.00@23.50
Sows, 400/down	17.50@18.00

LAMBS:

Good & prime	None rec.
--------------	-----------

CANADIAN KILL

Inspected slaughter in Canada for week ended July 24:

CATTLE

	Week	Same
July 24	1954	Year
Total	31,461	27,752

HOGS

	Total	64,735
Total hog carcasses	72,131	
graded	79,628	71,382

SHEEP

	Western Canada	12,273
Eastern Canada	6,764	5,511

	Total	8,892
		8,084

If it's

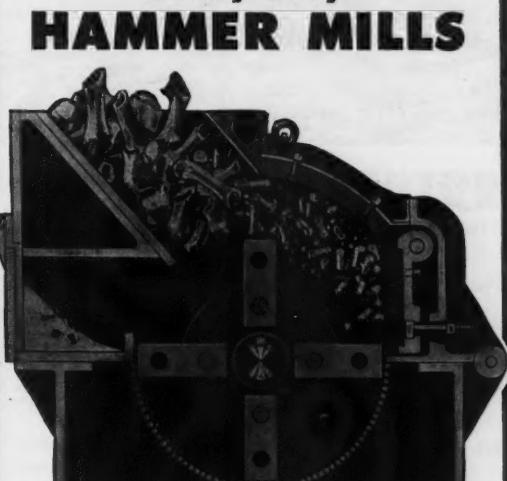
GREASY

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EASY

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WILLIAMS Heavy Duty HAMMER MILLS



Grind High Grease Content Tankage, Meat Scrap, Cracklings And Bones More Uniformly, Faster, Cooler, At Lower Cost

- Handles either dry products or materials with high grease content with ease, speed and economy
- Reversible hammers provide 4 times more wear
- Easy grinding plate adjustment retains like-new operating efficiency
- Metal trap guards against damage by tramp iron, other foreign materials
- Instant access to interior for cleaning and maintenance
- Heavy duty construction—extra large shaft—oversize bearings
- Many other exclusive features. Proved in hundreds of plants.

ASK WILLIAMS FIRST ABOUT...

Complete "packaged" by-product grinding plants
Crushers for carcasses, entrails, green bones, etc.

Vibrating screens • Pneumatic & mechanical conveyors

WILLIAMS PATENT CRUSHER & PULVERIZER CO.

2708 N. 9TH ST. ST. LOUIS 6, MO.

WILLIAMS

CRUSHERS GRINDERS SHREDDERS

OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD



SAGE is the dried leaf of an herb of the mint family. Many varieties of sage grown throughout the world but Dalmatia sage is the only good one used as a food seasoning.

Asmus Brothers
spare no effort to
produce the world's finest
spices and seasonings
—to make your product
taste better!



Asmus Bros. Inc.
Spice Importers and Grinders
523 EAST CONGRESS DETROIT 26, MICHIGAN

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 31, 1954, as reported to The National Provisioner:

CHICAGO

Armour, 6,568 hogs; Wilson, 4,644 hogs; Agar, 6,051 hogs; Shippers, 6,901 hogs; and Others, 10,499 hogs.

Total: 26,980 cattle; 1,459 calves;

34,643 hogs; and 5,557 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep

Armour . 3,561 1,374 1,741 1,787
Swift . 3,213 1,814 2,239 1,823

Wilson . 1,493
Butchers . 7,650 14 1,229 .
Others . 1,534

Total. 17,451 3,202 9,240 4,355

OMAHA

Cattle and Calves Hogs Sheep

Armour . 8,190 4,955 2,830
Cudahy . 4,546 4,651 1,619

Swift . 6,550 2,914 1,806

Wilson . 4,017 2,355 1,182

Cornhusker . 880

O'Neill . 519

Neb. Beef . 762

Eagle . 103

Gr. Omaha . 569

Hoffman . 99

Rothschild . 1,007

Kingman . 1,243

McKings . 1,445

Midwest . 199

Omaha . 473

Union . 700

Others 11,406

Total. 31,416 26,313 7,447

EAST ST. LOUIS

Cattle Calves Hogs Sheep

Armour . 3,010 1,216 8,131 4,795
Swift . 4,249 3,373 4,630 1,990

Hunter . 1,413

Hell 2,247

Krey 2,691

Laclede

Luer

Total. 8,672 4,589 19,973 6,785

ST. JOSEPH

Cattle Calves Hogs Sheep

Swift . 4,787 889 5,560 2,804
Armour . 3,882 803 6,226 3,420

Others . 4,896 272 2,938

Total. 13,565 1,914 14,724 6,224

*Do not include 511 cattle, 290

calves, 1,821 hogs and 5,806 sheep

direct to packers.

SIOUX CITY

Cattle Calves Hogs Sheep

Armour . 4,632 4,971 988
Cudahy . 2,877 4,104 1,089

Swift . 3,872 2,697 471

Butchers . 444 4

Others . 9,498 8,859 82

Total. 21,323 4 20,631 2,630

WICHITA

Cattle Calves Hogs Sheep

Cudahy . 1,524 732 1,149 1,190

Kansas . 327

Dunn . 84

Doll . 113 442

Sunflower . 12

Plowman

Excel . 476

Armour . 206

Others . 1,435 398 848

Total. 4,177 732 1,989 2,038

OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour . 2,946 181 587 686

Wilson . 2,010 461 234 148

Others . 3,379 485 550 95

Total. 6,335 1,127 1,480 929

*Do not include 1,187 cattle, 1,191

calves, 5,500 hogs and 1,161 sheep

direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep

Armour . 48 112

Cudahy 41

Swift 70

Ideal . 637

Atlas . 502

Gr. West . 549

United . 400 16 319

Acme . 451

Com'l . 311

Others . 2,050 895 1,549

Total. 6,198 1,023 1,868

PACKERS' PURCHASES

	Cattle	Calves	Hogs	Sheep
Armour	1,614	97	2,127	5,026
Swift	1,950	116	1,508	5,147
Cudahy	576	102	1,762	477
Wilson	453	—	—	—
Others	4,837	160	2,663	382
Totals.	9,710	475	8,062	11,232

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,614	97	2,127	5,026
Swift	1,950	116	1,508	5,147
Cudahy	576	102	1,762	477
Wilson	453	—	—	—
Others	4,837	160	2,663	382
Totals.	9,710	475	8,062	11,232

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	—	—	—	392
Kahn's	—	—	—	—
Meyer	—	—	—	—
Schlaechter	187	—	53	—
Northrade	—	—	—	—
Others	4,229	1,333	12,551	2,900
Totals.	4,416	1,336	12,551	3,303

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	7,892	2,200	12,000	2,411
Bartsch	1,107	—	—	—
Cudahy	904	171	—	593
Rifkin	984	28	—	—
Superior	1,710	—	—	—
Swift	5,755	10,253	65,769	4,330
Others	2,824	972	11,185	1,110
Totals.	21,220	13,634	89,053	8,444

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,461	2,756	1,101	3,492
Swift	2,241	2,896	549	2,788
Bl. Bon.	502	55	31	—
City	418	1	—	—
Rosenthal	159	12	—	—
Totals.	4,781	5,720	1,681	6,280

TOTAL PACKER PURCHASES

	Week Ended	Cor. Week
July 31	1952	1952
Cattle	176,359	182,718
Hogs	242,208	215,989
Sheep	65,273	65,981
Total.	459,530	459,688

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, July 29 with comparisons:

	Cattle	Hogs	Sheep
Week to date	198,000	322,000	122,000
Previous week	320,000	344,000	127,000
Same wk.	1953	299,000	316,000
1954 to date	8,590,000	10,550,000	4,611,000
1953 to date	8,082,000	12,101,000	4,712,000

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 29:

	Cattle	Calves	Hogs	Sheep
Los Ang.	6,900	1,175	1,625	325
Los. Portl.	3,200	550	875	3,185
San Fran.	1,400	275	1,400	12,300

CORN BELT DIRECT TRADING

Des Moines, Aug. 4—

Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

	Hogs, good to choice:
100-180 lbs.	\$18.25@21.25
180-240 lbs.	21.00@22.65
240-300 lbs.	20.00@22.65
300-400 lbs.	18.75@21.25
Sows:	
270-360 lbs.	18.50@19.50
440-550 lbs.	14.75@17.25

Corn Belt hog receipts

were reported as follows by the U. S. Department of Agriculture:

	This week	Last week
July 29	38,500	30,000
July 30	24,500	26,000
July 31	26,500	24,000
Aug. 2	32,500	24,000
Aug. 3	34,500	27,500
Aug. 4	35,000	51,000

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 3, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L.	N.S.	Yds.	Chicago	Kansas City	Omaha	St. Paul
HOGS SHEEP							
Hogs Sheep							
1,227	5,026						
508	5,147						
762	477						
665	582						
5,062	11,232						
HOGS (Includes Bulk of Sales):							
BARROWS & GILTS:							
Choice:							
120-140	lbs.	\$18.00-19.50	None rec.	None rec.	None rec.	None rec.	
140-160	lbs.	19.00-20.50	None rec.	None rec.	None rec.	None rec.	
160-180	lbs.	20.50-22.25	\$19.50-21.75	\$21.00-22.25	\$20.50-22.00	None rec.	
180-200	lbs.	21.75-22.65	21.50-22.50	22.00-22.75	21.75-23.25	\$22.50-23.50	
200-220	lbs.	22.35-22.65	21.75-22.75	22.50-22.75	22.25-25.50	22.50-23.50	
220-240	lbs.	22.35-22.65	22.25-22.75	22.50-22.75	22.25-23.50	22.50-23.50	
240-270	lbs.	21.50-22.65	22.00-22.75	21.75-22.50	21.75-23.00	21.50-23.00	
270-300	lbs.	19.75-21.75	20.50-22.25	None rec.	19.75-22.00	20.50-22.00	
300-330	lbs.	19.00-20.00	19.00-20.75	None rec.	18.00-20.00	19.00-21.00	
330-360	lbs.	None rec.	18.50-19.25	None rec.	18.00-20.00	None rec.	
Medium:							
160-220	lbs.	None rec.	None rec.	None rec.	16.25-22.25	None rec.	
SOWS:							
Choice:							
270-300	lbs.	18.50-18.75	19.00-19.75	19.00-19.50	19.50-20.25	21.25-21.75	
300-330	lbs.	18.50-18.75	18.25-19.25	18.50-19.25	18.75-19.75	20.50-21.25	
330-360	lbs.	17.50-18.50	17.25-18.75	18.25-19.00	19.50-20.50		
360-400	lbs.	16.50-17.75	16.75-18.00	16.25-17.50	16.75-18.50	17.00-19.50	
400-450	lbs.	15.50-16.75	16.00-17.00	15.00-16.50	16.00-17.25	15.00-17.50	
450-550	lbs.	13.75-15.75	15.00-16.50	14.25-15.25	15.00-16.25	15.00-17.50	
Medium:							
250-500	lbs.	None rec.	None rec.	None rec.	13.50-19.50	None rec.	
SLAUGHTER CATTLE & CALVES:							
STEERS:							
Prime:							
700-900	lbs.	23.50-25.00	None rec.	23.25-23.50	None rec.	13.25-24.25	
900-1100	lbs.	24.00-26.00	24.50-26.25	24.25-25.50	23.75-25.75	23.75-24.75	
1100-1300	lbs.	24.50-26.00	25.25-26.50	24.25-25.50	24.25-25.75	24.00-25.00	
1300-1500	lbs.	24.50-26.00	25.00-26.50	23.75-25.50	24.25-25.75	23.75-24.75	
Choice:							
700-900	lbs.	21.00-24.00	21.25-24.50	20.50-24.00	20.25-23.75	21.50-23.75	
900-1100	lbs.	21.50-24.50	22.50-25.25	21.25-24.25	21.00-24.00	21.75-24.00	
1100-1300	lbs.	22.00-24.50	23.00-25.25	21.25-24.25	21.00-24.25	22.00-24.00	
1300-1500	lbs.	22.00-24.50	23.00-25.25	21.25-24.25	21.00-24.25	21.75-24.00	
Good:							
700-900	lbs.	18.00-21.50	17.50-22.50	17.50-21.00	18.00-20.75	17.50-21.75	
900-1100	lbs.	18.50-22.00	18.25-23.00	18.25-21.25	18.50-21.00	18.00-22.00	
1100-1300	lbs.	19.00-22.00	18.75-23.00	18.50-21.25	18.75-21.00	18.00-22.00	
Commercial:							
all wts.	...	16.00-19.00	15.25-18.75	14.50-18.50	15.00-18.75	14.50-18.00	
Utility:							
all wts.	...	12.50-16.00	11.75-15.25	11.00-14.50	12.00-15.00	13.00-14.50	
HEIFERS:							
Prime:							
600-800	lbs.	23.25-24.50	None rec.	22.00-24.00	None rec.	22.00-23.00	
800-1000	lbs.	23.50-24.50	23.00-24.50	22.75-24.50	22.25-23.75	22.50-23.50	
Choice:							
600-800	lbs.	20.50-23.50	20.00-23.00	18.50-22.50	18.75-22.25	20.50-22.00	
800-1000	lbs.	21.00-23.50	20.50-23.50	19.50-22.75	19.50-22.25	20.50-22.50	
Good:							
500-700	lbs.	16.50-21.00	16.00-20.50	15.00-19.00	16.00-18.75	17.50-20.50	
700-900	lbs.	16.50-21.00	16.50-20.75	15.50-19.50	16.00-19.50	17.50-20.50	
Commercial:							
all wts.	...	13.50-16.50	13.00-16.50	13.00-15.50	12.50-16.00	14.00-17.50	
Utility:							
all wts.	...	10.50-13.50	10.50-13.50	10.00-13.00	10.00-12.50	12.00-14.00	
COWS:							
Commercial:							
all wts.	...	21.00-13.00	12.00-13.50	11.25-13.00	11.75-13.00	11.50-13.00	
Utility:							
all wts.	...	9.50-11.00	10.25-12.00	9.50-11.25	9.50-11.75	11.00-11.50	
Can. & cut.:							
all wts.	...	7.00-10.00	9.00-11.00	7.00-9.50	7.50-9.50	8.50-10.00	
BULLS (Yrs. Excl. All Weights):							
Good							
None rec.		12.00-14.50	None rec.	10.00-11.50	12.50-13.00		
Commercial							
12.00-13.50		14.25-15.00	12.00-13.00	12.50-13.50	12.50-13.00		
Utility							
11.00-12.00		12.00-14.25	10.00-12.00	11.50-12.50	12.50-14.00		
Cutter							
9.00-11.00		9.50-12.00	8.00-10.00	10.00-11.50	12.50-14.00		
VEALERS, All Weights:							
Ch. & pr.							
16.00-20.00		18.00-19.00	15.00-17.00	15.00-17.00	17.00-19.00		
11.00-16.00		13.00-18.00	11.00-15.00	11.00-15.00	12.00-17.00		
Com'l & gd.							
11.00-16.00		13.00-18.00	11.00-15.00	11.00-15.00	12.00-17.00		
CALVES (500 Lbs. Down):							
Ch. & pr.							
17.00-20.00		14.00-17.00	15.00-18.00	14.50-16.50	14.00-16.00		
12.00-17.00		10.00-14.00	11.00-15.00	10.00-14.50	11.00-14.00		
SHEEP AND LAMBS:							
SPRING LAMBS:							
Ch. & pr.							
19.00-20.50		20.00-21.00	19.50-20.50	19.50-20.50	19.50-20.50		
Gd. & ch.		17.00-19.00	18.50-20.00	17.50-19.50	17.50-19.50	18.00-19.50	
EWES (Shorn):							
Gd. & ch.	4.00 only	3.50-4.50	4.00-4.50	4.00-4.75	4.50-5.00		
Cull & util.	2.00-4.00	3.00-3.75	2.00-4.00	3.00-4.00	3.00-4.50		

AUGUST 7, 1954

**NOW
YOU CAN
COLLECT GREASE**

the easy profitable way

with the

Josam Series JH

GREASE INTERCEPTOR

that automatically draws off grease*

Discharges grease from interceptor to storage container at turn of a valve*.

Grease is clean so that it can be sold readily. You don't take off cover!

You don't remove grease by hand!

Grease flows out of draw-off — no odor, no mess, no inconvenience!

Intercepts over 90% of grease in waste water — keeps pipe lines from clogging.

Here's the answer to a troublesome problem in meat packing and food processing plants — the easy, profitable way to collect and dispose of grease and fats. At the turn of a valve, intercepted grease pours out of the draw-off valve into any convenient container. This grease is readily salable because it is relatively pure. Why lose this valuable grease . . . why risk citation by your local health authorities — when you can turn the grease problem into a steady profit?

Get complete details by sending coupon below today.

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Representatives in Principal Cities



JOSAM MANUFACTURING COMPANY

Dept. NP, Michigan City, Indiana

Please send complete details on Series "JH" Grease Interceptors.

Name

Firm

Address

City

Zone

State

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Marketing Service)
For Week Ending July 31, 1954, with Comparisons

STEERS AND HEIFERS: Carcasses

Week ending July 31 ..	13,069	Week ending July 31 ..	25,956
Week previous	14,003	Week previous	12,779
Same week year ago ..	11,008	Same week year ago ..	9,175

COW:

Week ending July 31 ..	1,784	Week ending July 31 ..	447,857
Week previous	1,403	Week previous	386,344
Same week year ago ..	1,388	Same week year ago ..	381,887

BULL:

Week ending July 31 ..	574	Week ending July 31 ..	4,084
Week previous	725	Week previous	1,596
Same week year ago ..	550	Same week year ago ..	1,672

VEAL:

Week ending July 31 ..	12,341	Week ending July 31 ..	11,563
Week previous	10,879	Week previous	11,640
Same week year ago ..	550	Same week year ago ..	11,088

LAMB:

Week ending July 31 ..	31,246	Week ending July 31 ..	13,331
Week previous	37,986	Week previous	13,980
Same week year ago ..	32,641	Same week year ago ..	12,732

MUTTON:

Week ending July 31 ..	978	Week ending July 31 ..	40,176
Week previous	965	Week previous	36,829
Same week year ago ..	833	Same week year ago ..	38,671

HOG AND PIG:

Week ending July 31 ..	6,085	Week ending July 31 ..	50,843
Week previous	5,104	Week previous	41,185
Same week year ago ..	4,268	Same week year ago ..	46,220

PORK CUTS:

Week ending July 31 ..	960,550	Week ending July 31 ..	2,725
Week previous	826,194	Week previous	2,754
Same week year ago ..	918,745	Same week year ago ..	2,788

BEEF CUTS:

Week ending July 31 ..	46,988	Week ending July 31 ..	51
Week previous	105,099	Week previous	83
Same week year ago ..	93,156	Same week year ago ..	59

VEAL AND CALF CUTS:

Week ending July 31 ..	5,975	Week ending July 31 ..	2,725
Week previous	13,769	Week previous	2,754
Same week year ago ..	8,178	Same week year ago ..	2,788

LAMB AND MUTTON:

Week ending July 31 ..	1,672	Week ending July 31 ..	5
Week previous	4,372	Week previous	22
Same week year ago ..	800	Same week year ago ..	3

BEEF CURED:

Week ending July 31 ..	25,956	Week previous	12,779
Same week year ago ..	9,175	Same week year ago ..	9,175

PORK CURED AND SMOKED:

Week ending July 31 ..	447,857	Week previous	386,344
Same week year ago ..	381,887	Same week year ago ..	381,887

LARD AND PORK FATS:

Week ending July 31 ..	4,084	Week previous	1,596
Same week year ago ..	1,672	Same week year ago ..	1,672

LOCAL SLAUGHTER

CATTLE:	11,563	Cattle	13,331
Baltimore, Philadelphia	8,172	Calves	1,654
Cincinnati, Cleveland, Detroit, Indianapolis	18,397	Hogs	17,601

INDIANAPOLIS	7,148	Sheep & Lambs	1,402
CHICAGO AREA	20,483	Sheep & Lambs	14,586
St. Paul-Wisc. Areas	20,855	Sheep & Lambs	7,025

St. Louis Area	16,307	Sheep & Lambs	8,740
Sioux City	9,069	Sheep & Lambs	7,045
Omaha Area	32,882	Sheep & Lambs	20,222

Kansas City	18,371	Sheep & Lambs	7,815
Iowa-So. Minnesota	29,711	Sheep & Lambs	22,285
Louisville, Evansville, Nashville, Memphis	6,947	Sheep & Lambs	10,155

Georgia-Alabama Area	9,124	Sheep & Lambs	Not Available
St. Paul, New York and Madison, Milwaukee, Green Bay, Wisconsin	5,184	Sheep & Lambs	14,586
St. Louis, Illinois and St. Louis, Mo.	7,375	Sheep & Lambs	30,101

Fort Worth, Dallas, San Antonio, Cedar Rapids, Des Moines, Fort Dodge, Mason City, Waterloo, Ottawa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.	19,616	Sheep & Lambs	9,363
Denver, Ogden, Salt Lake City,	14,280	Sheep & Lambs	10,575
Los Angeles, San Francisco Areas	24,832	Sheep & Lambs	21,285

Portland, Seattle, Spokane	6,907	Sheep & Lambs	8,954
Grand Totals	311,132	Sheep & Lambs	250,011
Totals prev. week	320,977	Sheep & Lambs	250,633

Totals same week 1953	288,030	Sheep & Lambs	227,883
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WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending July 31, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area	11,563	13,331	40,176	30,848
Baltimore, Philadelphia	8,172	1,654	17,601	1,402
Cincinnati, Cleveland, Detroit, Indianapolis	18,397	7,148	71,598	15,366
Chicago Area	20,483	6,881	55,319	7,025
St. Paul-Wisc. Areas	20,855	16,961	72,773	8,740
St. Louis Area	16,307	9,723	53,419	12,397
Sioux City	9,069	14	16,881	7,045
Omaha Area	32,882	1,075	41,228	20,222
Kansas City	18,371	5,838	37,375	7,815
Iowa-So. Minnesota	29,711	9,397	172,867	32,576
Louisville, Evansville, Nashville, Memphis	6,907	979	Not Available	
Grand Totals	311,132	109,871	688,028	250,011
Totals prev. week	320,977	130,837	708,694	250,633
Totals same week 1953	288,030	109,299	636,705	227,883

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison. ³Includes Milwaukee, Green Bay, Wausau, and Appleton. ⁴Includes St. Louis, Ill., and St. Louis, Mo. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁶Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville, Florida during the week ended July 30:

	Cattle	Calves	Hogs
Week ended July 30	3,965	1,417	8,244
Week previous (five days)	3,692	1,859	6,683
Corresponding week last year	2,883	1,255	11,546

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE

POSITION WANTED

HELP WANTED

SALES DIRECTOR

Man capable of organizing a sales force, training men, allocating territories and setting up sales programs. Must know super-market and independent store selling, wagon jobber and distributor operations and general sales promotion.

Company manufactures well advertised line of meat products and distributes within 100 mile radius of Philadelphia.

The right man will be given complete charge with salary in five figures commensurate with ability. All replies will be held in strict confidence. Write Box No. W-321, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

QUALITY CONTROL SUPERVISOR

Man qualified by technical training, and preferably one with a few years' experience, to organize and head up a quality control department, for a meat packing company located in the east. Give full details regarding experience and age. W-322, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

PLANT SUPERINTENDENT

Wanted by progressive medium size independent eastern packer. Must be thoroughly versed by practical experience in all phases of plant operation and have an understanding of cost and yield application. Salary commensurate with ability. W-323, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

WANTED BY CHICAGO BROKERAGE HOUSE

Experienced BEEF trader—Carcass—boneless and offals. Fair treatment assured. W-329, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

THE NATIONAL PROVISIONER

ding July
griculture

CLASSIFIED ADVERTISING

HELP WANTED

EQUIPMENT SALESMAN

Leading meat packing equipment manufacturer is opening for qualified sales representative. Established territory, good accounts, fine acceptance, good advertising, packing. Preferably with experience in meat industry, as work will be concentrated with packers and sausage manufacturers. Salary and expenses. All replies confidential. PW-307, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

OFFICE MANAGER: Man wanted to take charge of office in meat processing plant in Detroit employing 65 people. Must have experience in all phases of office work relating to this business. W-314, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT FOR SALE

1-54 Buffalo Hand Stuffer

1-100 lb. Buffalo Stuffer

1-200 lb. Anco Stuffers

2-300 lb. Buffalo Stuffers

1-27 B Chopper With Motor

1-Buffalo 760 Cutter

Other equipment in stock. WE BUY & SELL.

AARON EQUIPMENT CO.

1347 S. Ashland Ave. Chicago 8, Ill.

1-2 cage gas fired Jourdan Cooker.....\$750.00
1-Atmos Smoke Maker complete with
blower\$350.00
2-Sets gas burners complete with all
controls\$350.00
7.0-B. our plant. Each item is in excellent condition. PROVO PACKING Company, 3268 Monroe St., Toledo, Ohio.

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All Models. Rebuilt, guaranteed.
We Lease Expellers

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SILENT CUTTER: Buffalo No. 27-B. 5 H.P. motor, is excellent condition. Perfect for small plant just starting up or large plant experimental kitchen. P.O.B. Georgia, FS-304, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HYDRAULIC PRESS: Marolf 300 ton press with steam pump, \$1250.00 FOB AMERICAN BY-PRODUCTS CO., P.O. Box 5215, Tulsa 16, Oklahoma.

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WANTED: Two York or Frick 8"x8" or 10"x10" high speed ammonia compressors with 3/60/220 V motors and automatic controls; no condensers or receivers required. Have for sale cheap, one—perhaps two—good condition 1937 York Duplex machines with twin cylinder 10"x10" compressors on each side of a 180 RPM, 125 HP synchronous 3/60/220 V G.E. motor driving both compressors. Can be seen anytime.

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WANTED: Two MITTS & MERRILL hogs, medium or large size, in good condition. Reply to Box 316, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 1000 ton curb presses lard roll filter press and cooker. Mitts & Merrill Hog. Contact Box EW-36. THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

PLANT WANTED

INTERESTED IN RENTING: Cooler on lease basis. Approximately 70 ft. by 30 ft. with freezer facilities if available, in metropolitan New York or New Jersey area. Must have B.A.I. inspection. PW-307, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N.Y.

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COOLER SPACE FOR RENT: 120 x 20. In Chicago. Phone Chicago, Boulevard 8-7270 or write to Box FR-308, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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BARLIANT'S

WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping point. Write for Our Bulletins—issued Regularly

Kill Floor

7383-DEHAIRER: Baby Boss, 9-4 stars beaters, 5" x 9". Hydraulics throw-in & throw-out\$ 475.00

7384-SCALDING TUB: steel plate, 36" x 60" x 44" long, perf. side coils. Thermo valve\$ 275.00

5642-BEEF DROPPER: Boss, for raising or lowering dressed sides at one time, 2 HP. mtr.\$ 525.00

7334-CASING STRIPPERS: (2) #550, 1/4" mtr.; 1-1/3 HP. mtr.\$ 375.00

7395-CASING CLEANER: Boss #158, 2 HP.\$ 375.00

7134-CARCASS SPLITTING SAW: Best & Donovan, record, excels. cond.\$ 565.00

7287-UTILITY & VEAL SPLITTING SAWS: (2) Best & Donovan, ser. #RBS-108 & RBS-113, 3/4" HP.\$ 325.00

6005-BAND SAW: Jones-Superior, 20" dia. wheel, stainless steel top table, 2 1/2" mtr.\$ 250.00

7289-SAUSAGE SAW: (2) Best & Donovan, ser. #S1128 & S1129, type M-1, single ph. mtr.\$ 175.00

7436-HOIST: Budget type, 1/2 HP. mtr. with cable\$ 85.00

6360-CLEAVERS: (83) New, Simmons, Warden, White #91, 13" bladeea. \$ 8.00

Sausage Equipment

7444-TY-LINKERS: (3) automatic, model #111A, fully record & guaranteed; ready for useea. \$1195.00

7316-VIENNA SAUSAGE CROSS CUTTER: (2) Anco #686, 3000# per hr., with drive & mtr.ea. \$ 1175.00

7306-SILENT CUTTER: Buffalo #60, less mtr.\$ 1475.00

7243-SILENT CUTTER: Buffalo #38-B, 15 HP. mtr., extra knives, record, excels. cond.\$ 1050.00

7296-CHOPPER: Buffalo #27-B, 15 HP. mtr. & str. excels. cond.\$ 1175.00

7307-GRINDER: Cleveland Kleen-KUT type E, with 30 HP. mtr. & str. record.\$ 325.00

7019-GRINDER: Anco #521-56, 7/8 HP. mtr.\$ 525.00

7446-VACUUM MIXER: Buffalo #5, 1500# cap., with cover & counterweight, 15 HP. mtr.\$ 100.00 Bids requested

7297-MIXER: Boss #25, 50# cap., new stainless steel hopper, 7/8" HP. mtr., record, fully guaranteed\$ 900.00

7295-STUFFER: Globe #300, 400# cap.\$ 850.00

7399-STUFFER: Boss, 200# cap., with valves & fittings\$ 675.00

7156-DUAL STUFFER ATTACHMENT: Buffalo for continuous stuffing by 2 stuffers, in line, new cond.\$ 225.00

6538-DOUBLE JOURDAN COOKER: for 42" sticks, 2 Powers Regulators, 1 HP. mtr.\$ 950.00

6319-FROZEN MEAT SLICER: Ace, 1 HP. mtr.\$ 475.00

7340-SMOKEHOUSE: Griffith portable\$ 375.00

7380-TRAM MOLDS: (35) Anco #711, size #4, 5" x 5" x 12", like new ratchet cover\$ 13.00

7004-HOY MOLDS: (200) stainless steel, like new cond.\$ 11.50

150—Pean shaped #P-16, 11 1/4" x 5 1/2"ea. 11.50

50—Square, #116, 16-18# cap.ea. 11.50

6618-TRAM MOLDS: (320) Globe #66-8, stainless steel with pressure ratchet type cover, size 1 1/2" x 1 1/2" x 10"\$ 6.75

7244-HOY LOAF MOLDS: (178) Globe #5-S, 5 1/2", with ends. New—never usedea. 4.30

7392-SMOKESTICKS: (1300) triangular, extruded alum. 1 1/2" x 47" longea. .50

Rendering & Lard

7157-HYDRAULIC PRESS: Globe 500 ton, with 10 x 1 x 12 Burnham Simplex Union Pump, record.\$ 4250.00

7275-COOKER: Anco, 4'8" x 16", jacketed heads, with #3 drive, 25 HP. mtr.\$ 2750.00

Be sure to watch for important news of big packinghouse liquidation sale — to be announced soon.

All items subject to prior sale & confirmation.
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American Spice Trade Association

82 WALL STREET, NEW YORK 5, N. Y.



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